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SPEAK OUT SEE PAGE 4.

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SPORTS . SEE PAGE 1B - ROADWAYS SEE PAGE 1C.

Thursday, November 26, 1998

Western Palm Beach County's Hometown Newspaper Since 1923

Volume 75 / Number 45

# Search for city manager narrows to three candidates

Editor ... The search for a new City Manager in Belle Glade has narrowed to three candidates. City Commissioners are ranking their top three choices with John Drago of Oksechobee as their first choice; Dina McDermott of Plantation as second and Sheldon Smith of Longwood, a close third.

A special meeting has been called for on Monday, Nov 30 at noon to discuss the selection of a new city manager to replace Lomax Harrelle, who resigned Aug. 10 and was later convicted of official misconduct by a West Palm Beach judge.

Mr. Drago is currently the assistant to the city manager in Winter Springs, Florida. He has a total of 14 years of local government service, 13 years at

a town manager and city administrator. He has an MBA in management and a BBA in management. Ms. McDermott is the former city manager of Miramar, Florida and has 17 years of local government experience. She was the assistant city manager at ager for six years in Tamarac and city manager at Miramar for six months. She has a Master of Science and a Bachelor of Science degree.

Shelton Smith is from Longwood, Florida and is currently the the city administrator in Longwood. He has 25 years of local government experience, all of which has been served as a city manager, city administrator and county manager in Florida, Georgia, and Mississippi. He has a Master of Pub-lic Administration degree and a bachelor of Science



EIRE EATING UNICYCLIST....Adults and kids alike enjoyed the One Man Circus during the 10th Annual Grassy Weers Festival and Car Show on Saturday in Pahokee.

# Storm damage aid declared for PBC

Monroe County after torna-does and other storms spawned by Mitch struck the

area.

State Coordinating Officer
Joe Myers of the Florida Department of Emergency Management asked for the amendment, reporting to FEMA ration for Mitch, there were "extensive damages" caused by Mitch.

To make application for help, and business owners.

On Monday, Nov. 16, Palm Beach County was made eligible for assistance to residents and business owners for extra Topical Storm Mitch.
Federal Coordinating Officer Paul W. Fay, Jr., of the Federal Emergency Management Agency (FEMA) said the country was added at the request of the state. The presidential declaration of Nov. 6 was for Monroe County after torna-dividual and family grants for dividual and family grants for necessary disaster-related ex-penses and makes both resi-dents and business owners eligible to apply for a low-inter-st loan from the U.S. Small Business Administration.

Since the presidential decla-ration for Mitch, nearly \$343,000 has been approved for Monroe County residents

# Several thousand attend Grassy Waters Festival & Car Show

By Brenda Bunting
Editor
The 1th Annual Grassy Waters Festival and Car Show
was well attended on Saturday with several thousand people spending their day in Pahokee on the shores of Lake Okee-

Festival Co-Chairman Ken Schenck said, "I think every-thing went well and we had beautiful weather for the day."

thing weather for the day.
Mr. Schenck, who co-chaired
the event with Ken Law, credited a hard-warking committee
who brought more children's
activities to this year's festivities as one reason for a successful-event.

ful event.

"The kid's rides were great
and they seemed to enjoy the
super slide which we had for

Mr. Schenck.

"Everyone worked very hard
and I believe it was so successful because we gave honor to
God with our Gospel Sing,
said Alice Thompson, executive
director for the Pahokee Chamber of Commerce. "It was a
wholesome, family oriented
day," she added.
Bake-Off Committee Chair
Shirlee Ingram said a special

Shirlee Ingram said a special thank you was due to Rev. James Brewer who was the auctioneer after the judging

contest.

Winners in the baking category were: First place, Carolyn Mims for her Pineapple Cake, Shirlee Ingram for her Best Ever Lemon Meringue Pie nd for her Memory Book Cookies,

the first time this year," said Mr. Schenck. Sherry Hatton for her Oatmeal Gethie Friend took third place Pecan Bread and Cathy in the baking division for her Baked Pineap Italian Cream Cake.

ple.
First place in the canning category went to Sherry Hatton for her Fire Ball-Pickles, Warren Ingram for his Apple Jelly and his Apple Butter. In the Potluck division, Bill Abernathy won for his meatloaf and he also won the Judges Best Over-all category for his meatloaf.

Second place winners in the Second place winners in the baking section were Lori Abner for her Pineapple Coconut Cake, Bill Abernathy for his Old Fashioned Apple Crisp and Cathy Mohnye for her Broccoli Bread. In the Potluck division, Sherry Hatton took first place for her Munster Potato and

Pahokee High School str dents participated in the 'Crazy Boat Races' and the winners were

First place Daniel Garcia and Emelio Nodal. Second place winners were Kelvin Foster and Michael Estenfil and third and Michael Estenhi and third place went to Jonathan Wal-lace and Anthony Jackson. Fourth place, and the Brdken Paddle Award went to Agnen Green and Nathaniel Brown. The Most Seaworthy award went to the "Blue Force" team and the Best Design award went to the "titanic Jr."

Nelson Reyes won the child's John Deere Tractor donated by Everglades Farm Equipment.



Sisters Nayeli and Sofia Delgadillo of Pahokee dressed alike and even had their faces painted together at the Grassy Waters Festival and Car Show on Saturday. See Page 10 for more photos.

# Brain Bowl team prepares for county competition

By Brenda Bunting

Beditor

Members of Glades Central Community
High School's Brain Bowl Team just won the
county competition Nov. 7 in West Palm
Beach, but they aren's stopping there.

The six-member team is spending two
hours every afternoon practicing to get ready
for the regional competition which will be
held Dec. 12 in West Palm Beach.

Ceach Anne Haskell says she fully expects
a win on the regional level and

skell says she fully expects in on the regional level and

go on to the state competition.

Ms. Haskell knows about winning teams. She has conched Glades Central's Brain Bowl Teams for eight years and won the state title twice. We have never come in less than thrid place," she said.

All the students are on the honor roll at Glades Central and say they enjoy studying Black American History.



# Glades still under medical alert for SLE

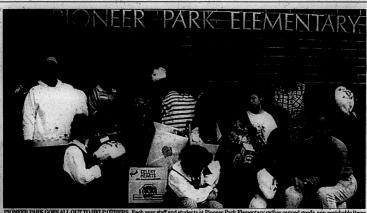
Sentinel chickens continue to show recent St. Louis to scontinue in St.E transmission is continues for all of Paim Beach County and the Palm Beach County and the Palm Beach County Health Department of County Health Department is advising residents to take precusing residents of the precusing residents and visitors and the precusing residents of the precusing state of the precusion state of the precusing state of the precusing state of the precus

The locations are one in Roy-al Palm Beach, two in West Palm Beach, and one in West

tinel chickens for this year is 58.
Floride residents and visitors can call the Department of Health's toll-free hottline for weekly updates on SLE at 1888-890-4722. Information is available on the hotline in both English and Spanish.

The next SLE update will be given on December 4.





I turkeys for others in the community to enjoy during Thanksgiving. Thi hering enough food and turkeys for 81 Glades families. The project is p phens and Florida Atlantic University Student Teacher Bill Priede.

# Even '90s technology can't fool Mother Nature



In September of 1900 a hurricane swept across Galveston Island, Texas killing over 8,000. All those people died because there wasn't any advance ause there wasn't any advance ning. The storm was a complete

warning the surprise Surprise.

Today, weather satellites, Doppler radars and sophisticated computers keep a 24-hour vigilance on the tropics. Hurricanes don't surprise us anymore.

res at result, the number of people killed and injured from tropical cyclones each years has been dropping. Even a storm as powerful as Hurricane Andrew, which caused over \$25 billion dollars in damage and may have produced winds of 200 mph, only claimed 24 lives.

claimed 24 lives.

Thanks to modern technology, experts believe that a naige loss off-fif-from a topical system is unlikely add then along came Hurricane Mitch.

"All remember it for the rest of my life," said Jerry Jerrell, the Director of the National Hurricane Center. "What agets in your craw is the number of people who died from Mitch."

While an exact death toll may never be known, officials in Central America estimate the storm claimed a stagger-estimate the storm claimed a stagger-estimate the storm claimed a stagger-

estimate the storm claimed a stagger ing 11,000 lives. That makes Mitch the eadliest hurricane in Atlantic basin istory. It was also the last storm in a

story. It was also use any busy year in the tropics.

Altogether, there were 13 named forms, nine hurricanes and three

thing that was The thing that was so strange about this season was it was so com-pocted," said Jerrell. "We had a nor-mal season in 35 days." Starting on August 19 and ending on September 23, ten named tropical cycleones formed in the Atlantic basin.

Four of these storm's, Earl, Frances, Georges and Hermine struck the United States

Overall, an unusually high percent-Overall, an unusually high percentage of storn's made landfall this year.
The U.S. was struck by seven tropical cyclones (tipe most since 1916), while three systems... Earl, Georges and Mitch swept across Florida.

While bad luck is the most likely supported to the control of the control of

While bad luck is the most likely explanation, for the number of land-falling tropical cyclones. Jerrell says the La Nina is at least partly responsi-ble for the increase in tropical activity. The upper level environment was very favorable for the development of

a Nina.: La Nina is the nickname for the Pacific. When the waters turn chilly, upper air wind patterns over the Atlantic Ocean blow from the east, which aids in the formation of hurri-

Still, that doesn't explain the creased activity in the Gulf of

Mexico.

"Three storms formed in the south end of the Gulf of Mexico out of the same place," said Jerrell. "It's a very unusual situation not unlike a monsoon situation they have in Asia."

Jerrell doesn't have an explanation for the "monsoon situation" yet, but the specialists at the National Hurricane Center will have the winter months to

figure it out.

In fact, those specialists will thoroughly examine the entire 1998 hurricane season. Each season is unique

# United Sugars Corp. names new president

CLEWISTON - United Sugar Corporation, the merbeling coopera-tive of Midwest beet origor producers and United States Sugar Corporation, Floridals largest cane sugar producer, announced today that Thomas M. McKenna has been narried President of the corporation. McKenna is expect-ed to join United Sugars in mid-Documber.

the business experience to aggressively manage this growing corporation and improve our profitability, said J. Nelson Fairbanks, Executive Committee Chairman and acting chief executive office: "We are increasing our focus on improving efficiency and profitability, and we are confident that Dem McKenna will do an excellent job in these areas."

McKenna has extensive execution of the comment of

McKenna has extensive experience in the food and business industry. Prior to joining United Sugars Corporation, McKenna was Chairman, President, and CEO of Moorman Manufacturing

and each season offers new insights into the still not completely understood world of tropical meteorology. After all, hurricanes don;t sneak up on us any more but they are still full of surprises.

se a research near manuscurer, soy-bean processor and vegetable oil refin-er: McKenna also spent 28 years with CPO International, the world's largest own processing company and interna-tional consumer products business. McKenna's selection ends a six-

McKenna's selection ends a siz-month search by the Executive Committee to replace former President Bob Atwood, who retired in October. As president, McKennah duties will include spearheading the marketing of rende spearheading the marketing of rende sugar products from United's member companies as well as oversee-ing the national values of the second Pillsbury Best Sugar, the first national brand of sugar. United Sugars is one of the national largest sugar marketers to both the industrial and retail markets with sales of more than \$1.5 billion. United Sugars Corporation mar-kets over 25 million tons of refined sugar products from seven beet

sugar products from seven beet refineries and one cane refinery and produces approximately 25% of America's refined sugar. The United Sugars Corporation
American Crystal
Corporation of include American Crystal Sugar Corporation of Moorhead, Minnesota; Minn-Dak Farmers Cooperative of Wahpeton, North Dakota; Southern Minnesota Beet Sugar Cooperative of Renyille, Minnesota; and United States Sugar Corporation of Clewiston.

## LEGAL NOTICES

On December 11, 1998 at 10:00 a.m., a public auc-tion will be held at 655 US 27 North in South Bay.

All of the above vehicles are currently stored at the 655 US 27 North location in South Bay, Florida.

The City of Belle Glade is accepting applications for its 25th program year of Community Development

Civic Center on Saturday, Nov.

7. The focus of the workshop
was drug awareness and a
drug free society.

Commissioner Mary Wilker-

son gave the greetings from the City of Belle Glade. The Eagle Academy males performed a drill routine for the workshop

# Preparing our Sons for Manhood; Summit III The Glades Alumnae Chapter of Delta Sigma Theta Inc. sponsored a workshop for males 7-21 at the Lake Shore



# PICSKIN PICKS unavailable by press time

The Administration and Staff of Glades General Hospital wish you and your family a Happy and Healthy **Thanksgiving** 1201 South Main Street Belle Glade, Florida 33430

Glades General Hospital

Glades Central Pahokee

Clewiston Hurricanes

Georgia Tech Arkansas **Jaguars** 

Tampa Bay Dolphins Notre Dame MOSS

Donny Mos Glades Central Pahokee

Frostproof` Hurricanes ' Georgia Arkansas Jaguars Tampa Bay

**Dolphins** 

USC

J.E. WILSON

Woodie Salvato Glades Central

Pahokee Clewiston Hurricanes Georgia

Arkansas **Jaguars** Tampa Bay

Dolphins

USC

See PICSKIN PICKS on page 23.

Dolphms VS. New OPleans

Academy males performed a drill. routine for the workshop participants.

Presenters were: Craig Laufor from the Palm Beach County Sheriff's Office Eagle Academy;

Sean Myers, Palm Beach County Sheriff's Office Eagle Academy, Sean Myers, Palm Beach County Sheriff's Office Eagle Academy, Deputy Lee Sutterfield, DARE program of the Palm Beach County Sheriff's Office; Lt. Albert: Dowdell, Belle Glade Police Department; and Chief Danny Jones, South Bay Police Department.

There were approximately 100 young males from the ages of 7-18 present at the workshop. Sorority members present were: Dorothy Vereen, Gail Davis, Deloris Mays, Mercedes M. Robinson, Vernita Hale, Myrtle Rains Coulon, President Mary Rainey, and Chairperson Janice Bain.

Subway donated refreshments for the participants.



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# OPINION



# Feel strongly about local issues?

# The Sun INVITES YOU TO SPEAK OUT! 996-6636



Speak Out is our 24-hour opinion line. Call 996-6636 to express your opinion or ask questions about public issues. You are not required to give your name. While we want you to speak out freely, the newspaper reserves the right to edit calls for clarity, brevity, relevance and fairness.

# What's wrong with the water?

"I'm calling about the water in Belle Glade about how it's a bright yellow color. I'm calling to see what's wrong with it and what's being done to fix this problem.

done to fix this problem.
It's ruining people's clothes when they wash their clothes in the washing machine. If you go 30 minutes east, the water is perfectly clear in Wellington and Royal Palm, but here, ater is disgusting.

Thank you.

Editor's note: This call came in before last Thursday's issue of The Sun was out. We ran a front page story telling our readers about the water problem and how the water is safe to drink. We also were assured the water color would be back to normal soon and if you will notice, it is almost as clear as it was before Tropical Storm Mitch dropped over 10 inches of rain in our area. of rain in our area

# Pahokee's Christmas lights make her proud This is Ann O'Connell Rust and I was born

and raised in Canal Point and we kept our grandparents' home out here and I come out here very often. I also write about Florida. But when I came in to do a book signing in Wellington and saw the Christmas lights in

Pahokee I was so thrilled and impressed and

I sensed a new pride in the Everglades and in the Canal Point, Pahokee and Belle Glade area and it just gives me a thrill.

I just wanted you to know it and I just

wanted the people to know how proud it makes me feel.

Thank you.

### Caller responds to last week's Speak Out

"I'm calling about last week's Speak Out where you talked about the Glades area declining.

I think we should do something about it

I think we should do something about it because we don't havelanything for our young people to do.

We need to get our city officials to tell us what they are going to do. We also need to get our new county officials who we elected as voters to get involved in helping the Glades.

We as citizens need to band together and voice our opinion that we need the same things as Royal Palm does. They have built up Royal Palm. Why can't we grow. Why can't we get a movie theatre for our young people? we get a movie theatre for our young people: How can we get good shopping places for our people to spend their money here instead of going all the way to West Palm? Thank you." e get a movie theatre for our young people? ow can we get good shopping places for our

Looking back through time....

his photo of a Caterpillar Diesel D4 tractor with a mole drain on Athey tracks was taken near out Bay in May of 1948. The workers are draining land to plant celery. The photo is courtesy of ritz Stein, whose father came to the Glades in the early 1920s to farm the land.

# HELLO... I-800 TURKEY HOTLINE ...



# Letters to the Editor

# Newsaper is worth more than 50 cents

than 50 cents

Deur Editor:

I would like to comment on the Speak Out in last week's edition of The Sun. The caller was upset about the newspaper costing 50 cents.

I have a hard time seeing why this person should be upset, First, the paper alone must be world; more than 50 cents. That doesn't include the filk, time spent on following everything that happens within our city, the salary of all the employees, and money spent on the photography I am sure I have left off many others things that cost money to run a newspaper.

I know that whenever I have asked to get newspaper coverage, I have gotten it. Whenever I want to add something to the paper, it is added. Many times these are spur-of-themoment things affecting the newspaper deadlines, yet I have always been accommodated.

Maybe the caller doesn't think there is 50 cents worth of news, but then I would question

Maybe the caller doesn't think there, is 50 cents worth of news, but then I would question his feelings about this community.

I would like to thank The Sun for the paper being only 50 cents and for covering our community events with the pride and the professionalism they give our town. Please keep up the great work. I think most of us see the worth in our paper and our community.

Sincerely, Donald M. Hamilton

# Rep. Minton thanks voters

Dear Voters of District 78:

Thank you for your performance evaluation on November 3rd. After six years as your state-representative, it was time to register your opinion of my work on behalf of District 78.

Belle Glade

Dear Editor:
Glades Funeral Chapel would like to thank all the guests who attended our open house on November 14, 1998. Thanks to you it was a Nuge success.

Special thanks to Grace Eberle at Dixie Fried Chicken, Vera Weeks at the Rose Petal, and Barbara Austin of Lake Harbor for preparing

Funeral Chapel successful

State Repre Open house at Glades

pressure from special interests and outside resources.

resources.

Numerous volunteers put up signs, made phone calls, and worked special events. Along with these workers were 600 to 700 individuals businesses, and associations who contributed to the victory. Truly the grassroots effort from within the constituency of District 78 insured the resounding win.

Together our quests for better government may now continue. My hat is off to those who took the time to vote and to those who went the extra mile to be involved in our victory November 3rd.

all the delicious food.

My apologies to those who did not receive their invitations which were apparently lost in

Thank you again for your encouragement and

E. Conley Campbell E.R. Wetherington Raymond Plank Steve Rice

O.R. "Rick" Minton, Jr. presentative, District 78

A PLEDGE TO OUR READERS

To operate this newspaper as a public trust. To help our community become a better place to live and work, through our dedication to consci-

To provide the information citizens need to make their own decisions about public issues. To report the news with honesty, accuracy, pur poseful neutrality, fairness, objectivity, fearles

and compassion.

To use our opinion pages to facilitate community debate, not to dominate it with our own opinions To correct our errors, and to

To provide a right to reply to those about whom we write. To treat people with courtesy, respect and compassion.



Brenda Bunting.....Editor & General Manage .....Office Manager Buffie Chapman ...... .Graphics Penny Lester.....

417 NW 16th Street, Suite 6

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.....Advertising Director

Send address changes to THE Sun P.O. Box 2226, Belle Glade, FL 33430

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# Kids turning into killers, a frightening scenario

By Mark W. Merrill Family D

By Mark W. Merrill
Family First
The killing of 8-year-old Maddie Clifton by 14year-old Joshua Phillips in Jacksonville has
come to resemble an all-too-familiar pattern:
kids who turn into killers. In recent months we
have seen this frightening scenario played out
in, among other places, Tampa and Orlando.
These tragedies have led to a myriad of suggestions on how to best tackle the problem of youth
whence. Much of this discussion has been dominated

Much of this discussion has been dominated by adults, who are often removed from the every day realities of youth violence. So we thought it might be a good idea to hear the perspective of those closest to ground zero. kids themselves. We commissioned Wirthlin Worldwide, the internationally respected polling firm, to conduct a survey of 500 youth between the ages of 13 to 18. the results of the survey surprised us, and paint a picture of teenagers more aware than we thing of the societal and family problems around them.

For example, teens are not mindless consumers to today's popular culture. An amazing 54 percent of those teens surveyed agreed that Violence in music and on TV encourages youth

violence."
Young teens, particularly 13-14 year olds, were even more convinced that it was a factor: nearly two-thirds (66 percent). Indeed, the vast majority of teens (86 percent) who agreed that violence in entertainment encouraged youth violence believe "There should be efforts to reduce the amount of violence in music and on "Type".

This despite the fact that teens are by far the largest consumers in the country of popular music and television programs that depict vio-

lence.
Teens also prove to be keen observers of the breakdown of the family. Perhaps: they have seen it among their own circle of friends, or among their classmates.
Whatever the reason, 68 percent of our teenagers believe that "Youth are more likely to be violent and commit crimes when their fathers are absent from the home."
Teens also identify strong marriages as a deterrent to youth violence. Overall, 72 percent agreed that "mothers and fathers with strong marriages are less likely to have children or teenagers who are violent and commit crimes."

SEE VIOLENCE/PG. 5

# SUN SPOTS

Men In Action sponsor Life Skills Workshop

men in Action, a community service organization in the Glades, is sponsoring a Life Skills Workshop on Dec. 3 at 6:30 p.m. at the Palm Glade Headstart Center, 112 Palm Glade Drive, Belle Glade. All men international control

All men interested in informa-tion about the 100 Black Men of Palm Beach County, Inc. are encouraged to attend this work-shop by calling (561) 883-3774 or (561) 966-0661.

### The Living Christmas Tree ushers in holiday season at DHCAC

Begin your holiday season by attending the Tenth Annual Liv-Christmas Tree at the Dolly ad Cultural Arts Center.

Performances are on Saturday, December 5 at 7:30 p.m. and Sunday, December 6 at 3 p.m.

Tickets are \$5 for adults and \$2 for children under 18. Reserve your tickets by calling the Dolly Hand box office at 992-6160.

## A Christmas Carol comes to the Dolly Hand

Cultural Arts Center The traditional tale A Christ

mas Carol will be presented Thursday, December 17 at 7:30 p.m. on stage at the Dolly Hand

Those arrested included: November 16 - No arrests November 17 - Lloyd Cunningham, 41,

Arrest Blotters

The Pahokee Police Department made 9 arrests the week of November 16-22.

domestic battery; Glenda Diamond, 35, pet-

November 18- Felipe Chaberos, 45, felony cruelty to animals.

November 19 - Juvenile, 16, trespe

resisting arrest without violence, corruption threat and a warrant for failure to appear.

November 20 - Wembrick Williams, 22,

license suspended; Isaac Smith, 28, forgery

and uttering a forgery; Ausencio Pementel,

November 21 - Juvenile, 15, disorderly

A jubilant holiday musical for audiences of all ages, A Christ-mas Carol is an unforgettable adaptation of Charles Dickens' timeless classic with lively new numbers and lots of audience

ative of Florida.

ts are \$10 for adults and \$5 for students. To reserve you tickets call the Dolly Hand box office at 992-6160.

# Holiday party for foster children

The Foster Parents Associa-tion of Palm Beach County is throwing a Winter Wonderland Carnival party for foster children on December 22 from 11 a.m. to 4 p.m at the Canal Point Comunity Center.

Santa is going to visit to ride the ponies and play the carnival

# Chamber Christmas parade is December 12 The Belle Glade Chamber of Commerce will present the Eleventh Annual Christmas

Parade on Saturday, December

12 at 10 a.m.

The Chamber invites all members of the community to partici-

Editor's note: The police news on this page lists arrests, not convictions, unless otherwise

stated. Arrested persons who later are found not guilty or have had the charges against them dropped are welcome to let us know. We will confirm the information and print it.

pate by entering a float, decorated vehicle, marching unit, or a band. Certificates will be given for first, second and third place ach of those cate

All entries are urged to reflect the theme, "Christmas Dreams." Although the only live Santa Atthough the only live Santa permitted in the parade will be the official Santa Claus designat-ed by the Chamber, any replica of Santa may be used on a float.

Reserve your place in the arade by calling the Chamber

# Activities for seniors open and free at the West County Senior Citizens Center

Glades residents 65 years old and older are invited to partici-pate in activities held daily at the West County Senior Citi-zen Center, 2916 St. Road 15, Belle Glade

ninistrator Effie McNair add many fun activities are scheduled for the participants, including weekly movies, monthly trips to the mall, and craft classes.

Fire prevention and safety asses can be held in Seniors' homes and free blood pressure

screening is offered.
For more information transportation, call Mr McNair at 996-4808.

### VIOLENCE/FROM PG. 4

Young teenage boys in par-ticular seem to be crying out through this survey for a sta-ble home life. Fully 85 percent of males aged 13-15 surveyed said that strong marriages were important

were important.

The solutions that teens identified as most likely to work in tackling this problem are also illuminating. When ed what the best solution would be, teens mentioned the following, in order, as their top three: "Parents who commit to marriage and stay involved in

their kids' lives

parental authority and advice from their elders, kids see them as an important part of the solution. Youth violence is the solution. Yourn violence is a scourge that speaks sadly about the present state of our culture. But the attitudes of our children should offer us

great hope.

Far from being nihilistic, self-absorbed, and operating in a moral vacuum, our kids seem to have a better grasp of this

of Steven Childs, or anyone involved in a serious crime, call Crime Stoppers at 1-800-458-8477. You can remain anonymous and still receive a

cash reward if your tip leads to

# TO STOPPORS



Crime Stoppers of Palm Beach County, Inc., is asking itizens to help locate Steven Childs, who is wanted for failure to appear on charges of dealing in stolen property and grand theft as well as petty theft charges. He also goes by the alias Steval McClain. Childs is 6' tall, 185 pounds.

He has black hair and green eves and his date of birth is eyes and his date of birth is October 28, 1948. Child's last known address was 135 Annona Avenue, Pahokee. His Social Security number is 135-53-1055 and his last occupation is unknown.

His warrant was active as of

lovember 10, 1998. If you know the whereabouts

THE SUN - Thursday, November 26, 1998 - 5 problem than we might think. their kids' lives," "Positive role models who participate in kids' lives, and "Teaching moral principles to youth." Far from recoiling at parental authority and advice "Positive role The teens we surveyed identi-fied the root causes of youth violence and several solutions. Perhaps our first step in cur-ing this cultural cancer is to

listen to their prescriptions.

Mark W. Merrill is president of Family First, an indepen dent, non-profit research and communications organization.





(561) 996-5537

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The Belle Glade Police Department handled 647 complaints, worked 3 crime scenes and gave 7 traffic citations the week of November 16-22.

Those arrested included:

USDA's fight

against hunger

The U.S. Department of Agriculture, Farm Service Agency, in conjunction with

other agencies in the commu-nity have collected donations of non-perishable food items.

The Farm Service Agency pre sented these food items (388 pounds) to the Community Action Council, which will dis-

tribute the food to surrounding communities of Belle Glade,

outh Bay and Pahokee, as

bound residents.

The food was distributed on Thursday, Nov. 19 by Commu-

nity Action representatives Linda Evans, Mary Allen and Mary Pearson.

Mary Pearson.

USDA Farm Service Agency
Coordinators were Beverly D.
Lee and Joy Llossas.

niors and home-

46, disorderly intoxication.

BELLE GLADE

November 22 - No arrests

November 16 - Lavawa Peterson, 31, violation of a restraining injunction. November 17 - No arrests.

November 18 - Juvenile, 15, burglary of a residence with assault and battery; Jessica Brown, 19, strong arm robber and grand

November 22 - No arrests dealing in stolen property, possession of mari-juana with intent to sell, possession of mari-juana under 20 grams and driving while

45, battery.

Novem

# SOUTH BAY

The South Bay Police Department made 6 arrests the week of Nov. 15-21.

November 19 - No arrests November 20 - Ronnie McGee, 29, gra

theft; Yousef Shatara, 32, aggravated battery with a deadly weapon; James Ben-jamin, 18, failure to appear; Cesareo Arel-lano, 27, domestic battery; Robert Metelus,

battery; Elliot Hudson, 60, trespassing on property other than a structure or con-veyance; Juvenile, 15, attempted burglary of

a motor vehicle; Juvenile, attempted bur-glary of a motor vehicle and possession of an

ber 21 - Jose Garcia, 26, domestic

Those arrested included:
November 15 - Shoshannah Gilbert, 24, violation of probation on charges of battery.

November 16 - No arrests November 17 - No arrests.

tion controlled substance

November 18 - Charles Sledge, 32,

aggravated domestic assault November 19 - Alton Lee McDon

failure to appear on charges of petty theft.

November 20 - Jose Hernandez, 28,

driving with a license suspended or revoked and a habitual traffic offender; Juvenile, 15, corruption by threat.

November 21 - Sylvester Christopher harris, 24, driving with license suspended and habitual traffic offender

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**And His Blood** 

# **Sorority News**

**Obituaries** 

The Nu Kappa Chapter of Beta Sigma Phi held a lun-cheon social on Friday, Nov. 20, at the home of Tina Herring.

The luncheon was a celebra-tion in honor of Becky White's ten year membership in the

Members in attendance were: Becky White, Marsha Smith, Nora Ornelas, Elizabeth Harrington, Tina Herring and Julie Zambory.

Becky was presented with a
"Ten Year" pin from the sorority
and a gift from her secret sister.
Everyone enjoyed the special
occasion and a delicious lunch.

On Saturday, Nov. 21, 1998 after a fun filled day at the Grassy Waters Festival in Pahokee, members of Xi Beta Tau rented a site at the Pahokee Marina Campground. They engaged in lots of good food prepared by Omaida Milliron and co-hostesses Teryl Collier and Jo Hatton.

Hotdog's, sausage and ham-burgers, plus corn on the cob were grilled and prepared by master chef Dennis Milliron. It was a delightful evening spent around a campfire with good

Sharing in the evening were Terry Collier, Mirtha and Terry Collier, Mirtha and-Ronnie Graydon, Jo Hatton, Kay and Dick Korbly, JoAnn and Ken Law, Omaida and Dennis Milliron, Amy and Ken Schenck, Sandy and David Simonson and their guests Jackie and John Gay. The next meeting will be the Christmas celebration and secret sister revealing, which will be held at the home of Carlene Walker in Wellington

Hilburn

Dale William Hilburn, 66, passed away at 5:55 a.m.

October 27, 1998 at his home near Marshfield, MO. of

near Marshield, MO. of acute leukemia. Mr. Hilburn was born Oct. Mr. Hilburn was born Oct. 9, 1932 in Desha County, AR to Clarence and Omer Hilburn. He grew up in Arkansas and graduated from Desha-Central High School in 1951. Following graduation he served in the U.S. Army and was honor-ably discharged in 1953. He completed his Bachelor

of Science degree in Education from Arkansas Agricultural and Mechanical College and his Master of Education degree from Florida Atlantic University.

Florida Atlantic University.
Mr. Hilburn met Deena
Beason in August, 1965 in
Belle Glade where they
aught school together. In
December, 1965 they were
married at Marshfield First
Bantist Church ist Church.

He first taught school in Arkansas for several years and then he taught at Osceola Elementary School

and then he taught at Oscoola Elementary School and Belle Glade Junior High: Mr. Hilburn, a talented and enthusiastic educator and administrator-served the public schools of Arkansas and Florida for 15 years followed by 15 years with the Florida Department of Education. He retired in 1985 as the Director of Middle and Secondary. Education. He moved with is family to Marshfield, where he farmed successfully where he farmed successfully and raised a prized breed of and raised a prized breed of

cattle.

Mr. Hilburn received numerous civic and profes-sional awards. He was appointed by then Governor Bob Graham to be Interim Superintendent of Franklin County Schools and by the United States Information Agency to the Educational Embassy in Sarajevo, Yugoslavia. He was presented with the title El Hidalgo De La Educacion, 1968-1977, from the Florida Child Compensatory Program for Compensatory Program for never comprising program or principle in unequaled meri-torious service—to migrafi-education in the State of Florida and throughout the United States of America. He was also appointed an Arkansas Traveler by then Governor David Pryor in 1975.

Services from Mr. Hilburn held at the First at Church in Marshfield with the Rev. Durwin Kicker officiating. Internment was at the Marshfield Cemetery, with Graveside Military Rites by the American Legion Po

by his parents Clarence and Omer Hilburn and his brother-in-law Daniel Smith. Survivors include his wife

Deena Beason Hilburn, two children, Nicole and hus-band, Brett Bredbenner, O'Fallon, Mo. and Todd Beason Hilburn, Marshfield Beason Hilburn, Marshield and one grandson, Dean William Bredbenner. Brothers and sisters-in-law, Jim and Reba Hilburn of Hot Springs, AR., Bill and Mary Hilburn of Little Rock, AR. and Wayne and Sherry Hilburn of Tillar, AR. Sister Willene Smith of Gould, AR., Willene Smith of Gould, Ar., sister and brother-in-law, Linda and J.D. Millwood of Pickens, AR., sister-in-law and, brother-in-law, Diana and, Jamey Wright of Fordland, brother-in-law, John Beason and father-in-law and mother-in-law, Howard and Georgia Beason,

Walston

Charlotte S. Walston, 90, of Pahokee died Monday, Nov. 16 in Gulfport, Miss.

Mrs. Walston was born in Bassinger, Fl. in 1908. She was a teacher and her first was a teacher and ner in-teaching experience with two year degree was at Platts Buff on the Kissimmee River from 1933 until 1937. She spent ten years in Okeechobee beginning in 1937 teaching with a four year degree then moving to Pahokee where she touched

ranokee where she touched many lives.

Mrs. Walston was a mem-ber of the First United Methodist Church of Pahokee, D.A.R., U.D.C., Eastern Star and Beta Sigma Phi. She was a member of the Palm Beach County Unit of Florida Retired Educators

Mr.s Walston is survived by her son, Herbert Walston and his wife Diana, of Gulfport, Miss. and three

grandchildren
Funeral services were held
Friday, Nov. 20 at the First
United Methodist Church in onted Methodis Church in an Pahokee at 2 p.m. with Rev. Delbert D. King officiating.
Interment followed at Port Mayaca Cemetery, Arrangements were made by Glades First Funeral Chapel of Belle in Glade.

Members of Rosenwald Elementary School's Student Council worked very hard to encourage students to collect dona-tions for News Channel 5s "Food For Families" campaign. The students donated a total of 504 non-perishable foods which will be distributed to local families for the Thanksgiving holiday. Mrs. be distributed to feat namines for the Hainasgiving flouiday, vallen's second grade class collected 86 items, the most items collected by any one class. They will be given a pizza party by the Rosenwald administration in appreciation for their effort. Shorm from left to right are: Rashad Adderley, Ernest Williams, Ciera Butts, Patrick Collie, Jessica Green, Latoria Walker and Sherrell

# Is smaller better or just drastically different?

Community Colleges vs. Four-Year Colleges



By Donel Richemond

Many students often overlook the advantages offered by community colleges opt-ing only to consider attend-ing four-year colleges. For many students, the commumany students, the commity college offers more opportunities than a four-year college. Potential college students, for the most part, never consider a community college their first munity college their first choice because they want to go away to college with friends and have fun. The community colleges can cost less than many other col-leges in the United States (especially four-year col-leges) and can also give everyone the opportunity to get an education at an affordable price. Community colleges are just that - com-munity based. Students have only to travel a short dis-tance to school and they can avoid hefty housing fees by

avoid neity nousing lees by living at home. At community colleges anyone with a high school diploma can attend. They

diploma can attend. They also offer preparatory class-es to help students. The instructors at commu-nity colleges are as compe-tent as those at four-year institutions. There is a difference though; Students community colleges recei more individual attenti om their instructors ratio is lower than at larger institutions allowing for more interaction between more interaction between the two, Instructors will help their students, and if that is not enough, professors will assign the students tutors at the community college who offer their assistance at no

offer their assistance at no charge.

Community colleges also offer training for jobs so the students can gain employment upon completing their studies and earning an associate degree. The new environment allows for a new

start in a student's educastart in a student's educa-tional career. Many of the barriers faced at larger insti-tutions are eliminated at the community-based institu-tions of learning. Education is made possible for every-

Seventy-five percent (75%)() of high school seniors say they have plans to attend four-year colleges, but never consider the cost. A four-year college costs twice as much, per semester, as a two-year/community college. Most students who attend four-year colleges have to live in campus housing. High student-teacher ratios at larger four-year institutions larger four-year institutions cause for low academic performance in some students. Preparatory classes are not the norm at four-year institutions; Prep classes are necessities for some high school graduates to get into a college and stay there. Once again, professors at both levels are competent, but the level of individual instruction/attention is quite

but the level of individual instruction/attention is quite different. The professors are willing to help; however, too many students need assis-tance and the professor does not have the time to help not have the time to help every student. Some students find living away from home and attending four-year colleges difficult because they are forced to work to offset the financial strain on their families. Delays in financial dis a large-factor as well. Delays in financial aid is a large-factor as well. Four-year colleges do not offer vocational studies for vari-ous reasons. Financial wor-ries and poor grades can cause students to drop out of college and give up on ever receiving a college educa-

No matter who you are or where you come from, you can make something of yourwhether you begin at Harvard or Palm Beach Community College. Begin

Community College. Begin wherever you want. It is not so important where you begin. What is important is where you end. Donel Richemond is a new student assistant at Palm Beach Community College. He is the son of Jules & Erzitie Richemond and a member of the First Haitian Baptist -Church in Belle Glade. Mr. Richemond graduated from Glades Central uated from Glades Central Community High School in

# GCHS Raiders reach out to victims of Hurricane Mitch

In the aftermath of In response to their pleas Hurricane Mitch, thousands for help WGCH organized a of Central Americans are liv-ring without basic items need-were placed at Glades ed for survival. Non-perish- Central High School and able foods, clothing, children's toys, personal hygiene items and sealed over-the-lobby of the front office and counter medications are desperately needed.

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# Serious as a heart attack - an equal opportunity killer



For many people the words "heart attack" conjure up an image of an overweight man in his 60s or an overweight man in his oos who succumbs to the stress of cor-porate America. But according to the American Heart Association, heart disease is the number one killer of American women. Every year, around half a million

Every year, around half a million Americans have fatal heart attacks. An estimated 240,000 of those deaths are women. Another 88,000 women die each year from stroke. A woman is less likely than a man to survive a heart \_attack, according to the AHA statistics. One out of every eight women in this country over the age of 45 units of the suffer a heart attack sometime in her life. According to the survival and the survival and the according to the survival and the survival the survival and the survival the surv According to the Heart Associa-

tion, researchers believe that tion, researchers believe that women are more at risk because they may not notice the early warning signs. With modern medical since, drugs can be used to minimize the effect of heart attacks. However, to be effective, these drugs must be administered within the first few hours. If a woman does not recognize the early symptoms and may be a few forms to the contract of the contrac nize the early symptoms and puts off getting medical help, it may be

too late. When a man has a heart attack, when is likely to experience the classic symptoms such as chest pain, pressure (like a heavy object sitting on your chest), and pain travelling down the left arm, according to the AHA. Women, however, may have different symptoms. Heart attack symptoms in women may include abdominal discomfort, nausea, shortness of breath, fatigue, headache, arm pain and chest pain. A female heart attack victim may

A temae near attack vicum may have some or all of these symptoms. The Heart Association offers the following tips to help reduce the risk of heart attacks: \*Eat a sensible diet, low in fat,

saturated fat and cholesterol.

\*Make physical activity part of your regular schedule. Walking three or four times a week for 30 minutes can help condition your

heart.
"If you smoke, stop. Smoking greatly increases the risk of heart disease. But the risk is reversible. If you quit smoking today, within three years your risk of heart disease is the same as if you had never smoked, according to AHA research.

\*Get regular medical checkups and follow your doctor's advise. If you have high blood pressure and are prescribed medication to control it, make sure you follow the doctor's

tt, make sure you follow the doctor's prescription exactly. Just what is a heart healthy diet? With all the diet plans on the mar-ket, it can be confusing. That's why the American Heart Association came up with their own diet plan. Information on the diet is available on the internet at the American Heart Association rt Association website: v.americanheart.org. Or you

can call the American Heart Associ-ation at 1-800-AHA-USA1 or con-tact your local American Heart Association chapter for informa-

The basic guidelines of the plan

are:
"Total fat intake should be no more than 30 percent of calories.
\*Saturated fatty acid intake should be no more than 10 percent

of calories.

\*Polyunsaturated fats should be

\*Monounsaturated fats should be no more than 10 percent of calories. \*Monounsaturated fats should make up the rest of the fat intake, up to 15 percent of calories. \*Cholesterol intake should be no

"Cholesterol intake should be no more than 300 milligrams (3 grams) per day. In other words, eat lots of whole grains, fresh fruits and vegetables. Eat up to six ounces of lean meat each day. Eat no more than four egg

yolks per week. You can eat all the egg whites you want.
Here's one more tip for those who want to avoid heart problems: Eat a low-fish breakfast every day. Never easily that all important first meel of the day. A healthy breakfast, say a whole grain cereal with akim milk and some crange juico; will help your heart by lowering chiesterol levels and reduce the chances of the formation of dangerous blood clots, according to research at the University of Newfoundland. A study done by St. Josephis University in Philadelphia found that people who eat cereal for breakfast have the clowest average cholesterol levels. lowest average cholesterol levels.
People who don't eat breakfast at all have the highest average cholesterol levels, the study showed.

Eating a healthy breakfast will also help you lose wei eight. It speeds

# Comparing symptoms of heat stress and pesticide poisoning

pesticide applicator who is sweating profusely, com plaining of having a headache, feeling fatigued and nauseous. He seems confused and is exhibiting a loss of coordination. It's a me the air temperature a loss of coordination. Its 1 p.m., the air temperature is 93° and the applicator has been applying ar organophosphate insecti-cide since early this morn-ing. He is wearing the appropriate personal pro-tective equipment excep the recommended organi vapor respirator. What is the applicator suffering from?

from?

Initial speculation might be that he is suffering from acute organophosphate poisoning, since reported symptoms are commonly seen in the early stages of OP-type poisonings, However, these exact symptoms are also early indications that the applicator could be suffering from heat stress. Heat stress is just as at stress. Heat stress is just as heat stress. Heat stress is just as serious as pesticide poisoning, and it can be just as deadly. When the body becomes over-heated, less blood goes to the active muscles, the brain, and other internal organs. The victim gets weaker and becomes less alert. As strain from the heat becomes more severe, there can alert. As strain from the heat becomes more severe, there can be a rapid rise in body tempera-ture and heart rate. The victim may not realize that this is hap pening because there is no pain. Mental performance can be affected if the body's temperature increases 2°. Fahrenheit above normal, an an increase of 5° can result in serious injury or death. In fact, it has been reported that more than 20% of people afflicted with heat strike (the most serious heat illness) die, even young and healthy adults. Heat illness may also be an underlying cause of other types of injuries, such as of other types of injuries, such as heart attacks on the job, falls, and equipment accidents arising from poor judgement. Heat related stresses include early heat illness (mild dizziness, form in the little in th

fatigue, irritability, impaired judgement), heat rash (tiny heat judgement), heat rash (tiny heat blister-like spots commonly found on clothed areas of the body), the leg, arm or abdominal mus-cles), heat exhaustion (fatigue, headache, dizziness, muscle weakness, loss of coordination,

Heat Exhaustion Symptoms	OP/Carbamate Poisoning Symptoms
Sweating	Sweating
Headache	Headache
Fatigue	Fatigue
Neusea -	Nausee and diarrhee
Dry Membranes -Ory mouth -No Tessey -No spit present	Moist membranes -Salivation -Tears -Spit present in mout
Fast Pulse Service	Slow Pulse
Dilated pupils k	Dilated pupits
Central Nervous System Depression Loss of coordination Confusion Sainting	Central Nervous System -Depression -Loss of coordination -Confusion -Entition

fainting, collapse), and heat stroke (headache, dizziness, con-

fusion, irrational behavior, coma) When a pesticide handler becomes ill while working with OP or carbamate insecticides in a or or carbanate insectiones in a hot environment, determining whether the handler is suffering from heat exhaustion or pesticide poisoning can be difficult. These illnesses share similar symp-toms, and combined problems of heat stress and pesticide poison ing can occur. The chart to the left compares and contrasts symptoms of these two condi-

Just as managing pesticide exposure, managing heat stress is the responsibility of both the person exposed and management. Just as in pesticide expostress control program should be in place and geared to protect all persons exposed at an establish-ment, especially those who are ment, especially those who are not in the best physical shape. Government regulations (29 U.S. Government regulations (29 U.S. code 654 (a)(1)) requires that employers provide working conditions that will not cause illness or death from the effects of heat. as well as from other recognized nazards. There are times here in Florida when the temperature is well into the 90's on a daily basis

during the growing and harvest-ing season. These high tempera-tures, and the area's high humidities, put exposed persons at-special risk of heat illness. Pesticide handlers and early entry workers are at even greater risk because of the special cloth-ing, and equipment worn for ing and equipment worn for chemical exposure protection. This protective equipment can restrict the evaporation of sweat, blocking the body's natural way of cooling itself, which results in a

buildup of body temperature. Exposure to certain pesticides can also produce sweating, and there can be combined effects with exposure to heat. Additionally, pesticides are absorbed through hot, sweaty skin more quickly than through cool, dry skin.

So, was our theoretical victim suffering from OP poisoning or

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is, get medical help immediately. Both pesticide poisoning and heat stroke can be life threatening. Both also require prompt treatment. (Chemically Speaking, October 1999. ing, October 1998 - re-printed with the permission of the Univer-sity of Florida Cooperative Exten-sion Service

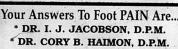
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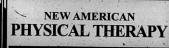
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## POINTS STANDINGS

## FROM LAST WEEK

Former Craftsman Truck Series standout Mike Skinner held off a charging Jeff Gordon to win his second straight exhibition race

Skinner took the lead on lap 140 of 201; winning the NASCAR Thunder Special Coca-Cola 500 by 0.153 seconds.

The road racing specialist ron \$134,045 from a purse of 1 million. NASCAR president Bill France

NASCAR president Bill France said during the opening cere-mony the stock car race will return to Japan in 1999. Mechanical failures and wrecks allowed only 17 of the original 31 drivers to finish the race.

### TOP TEN

Weekly rankings by NASCAR This Week writer Monte Dutton. Last week's ranking is in parentheses.

1. Jeff Gordon (1) Second in Japan 2. Mark Martin (2)

2. Mark Wartin (2)
Getting healthy
3. Dale Jarrett (3)
Surgery a success
4. Rusty Wallace (4)
Tired of just running well 5. Bobby Labonte (5) Making room for teammate 6. Jeff Burton (6)
As usual, ran up front
7. Mike Skinner (9)
In Japan, he's Gordon
8. Dale Earnhardt (7)
He's lost the edge
9. Terry Labonte (8) Off-season overhaul

10. Jeremy Mayfield (NR)
Won the Motegi pole

_	1999 BGN SCHEDULI	
Date	Track	
Feb. 13	Daytona International Speedway	
Feb. 20	North Carolina Motor Speedway	
March 6	Las Vegas Motor Speedway	
March 13	Atlanta Motor Speedway	
March 20	Darlington Raceway	
March 27	Texas Motor Speedway	
April 3	Nashville Speedway USA	
April 10	Bristol Motor Speedway	
April 24	Talladega Superspeedway	
May 1	California Speedway	
May 8	New Hampshire International Speedway	
May 14	Richmond International Raceway	
May 23	Nazareth Speedway	
May 29	Charlotte Motor Speedway	
June 5	Dover Downs International Speedway	
June 12 .	South Boston Speedway	
June 27	Watkins Glen International	
July 4	Milwaukee Mile	
July 17	Myrtle Beach Speedway	
July 24	Pikes Peak International Raceway	
July 31	Gateway International Raceway	
Aug. 6	Indianapolis Raceway Park	
Aug. 21	Michigan Speedway	
Aug. 27	Bristol Motor Speedway	
Sept. 4	Darlington Raceway	
Sept. 10	Richmond International Raceway	
Cook OF .	Dever Deves International Constitution	

Location
Daylons Beach, Fils
Rockingham, N.C.
Las Vegas, N.C.
Location, C.C.
Location, L.C.
Location,

A tap from behind by Hamilton was extremely costly to Waltrip's career, since the veteran driver, hoped to paraly a one-time drive in Robert Yates equipment into a reliable ride for 1999. "We're going to be on the same plane ride home," said Waltrip. "I'm going to

### WINSTON CUP CIRCUIT THE

### \*\*\*\*\*\*\*\*\*\*\* Steve Park recalls his friend ... Mariah Carey

Winston Cup driver Steve Park had a high-school acquaintance with internationally, re-nowned pop singer Mariah Carey, Carey, the biggest-selling female singer of the 1990s, was a friend of a girl that Park dated. Park graduated from Northport (N.Y.) High School, but dated a girl from nearby Har-borfields High in Greenlawn. Carey often accompanied the two on rides in Park's 1971 Chevrolet Cheyene truck. Park's girlfriend and Carey lived only a few blocks apart, so he frequently gave both rides home from school. "What I remember most about Mariah is that her mom was real strict, and there would be times we would try to get Mariah to go out with us, but she couldn't because she had to take singing lessons," Park said. "Heek, I' remember feeling sorry for her, but she

seemed like a really nice girl, kind of quiet, but

eemed like a really nice girl, kind of quiet, but ceally nice.

"Tould kind of relate to her because I was in the same position. I missed a lot of time hanging out with my friends because of racing. It was hard for people to understand why I did what I did, just as I remember thinking why in the world would that girl spends os much time on something as silly as singing lessons... Her mom got her involved in signing, and my dad got me involved in racing."

JARRET TOK: Dale Jarrett returned to the hospital for laproscopic surgery to remove his gall bladder. The procedure was performed by Dr. James Magary, who treated him when he was stricken during the race on Oct. 25 at Phoenix International Raceway.

Jarrett was discharged from the hospital on Wednesday, Nov. 18.

# ALMOST HOME COOKING

ALMOST HOME COOKING
Some NASCAR drivers took great relish in sampling the native cuisine of Japan last week.
Michael Walthip and his wife, Buffly, for instance, spent considerable time enjoying the atmosphere, so much so that Michael actually dabbled with learning the rudiments of speaking basic Japanese. Others went to Japan determined not to immerse themselves in the culture. Sterling Marlin devoted a considerable proportion of his personal baggage to taking American-snack foods and precooked meals. He was reportedly not inclined to seek out a sushi bar.

# Joe Nemechek



By Monte Dutton
NASCAR This Week
Joe Nemechek has
had to fight back against
adversity: the kind of
adversity that few of his

fellow competitors know. fellow competitors know. Nemechek, already driving in Winston Cup, lost his younger brother, John, in a SuperTruck crash at Homestead, Fila, early in 1997. In November 1997, Nemechek won the Busch Grand National event held at that 1.5-mile track.
The 1992 Busch Grand National began National chambion began National Chambion began National Chambion began held to the chambion held to the cha

The 1992 Busch Grand
National champion began
his Winston Cup career
as a driver/car owner but
sold his team to multicar
owner Felix Sabates
in 1996.
AGE: 35
WIFE: Andrea
CHILD: John Hunter (1).
HOMETOWN: Born in

Naples, Fla., grew up in Lakeland, Fla., lives-in Mooresville, N.C. CAR: No. 42 BellSouth Chevrolet Monte Carlo, owned by Felix Sabates. CAREER RECORD: 154 starts, 2 poles, 0 wins, 3 top fives, 17 top 10s, nearly

top fives,17 top 10s, nearly 44 million in earnings. FIRSTS: Start (July 11, 1993, at New Hampshire), pole (June 22, 1997, at California), win (none), HOW-DID IT FEEL TO GO BACK TO FHORE. STEAD AND WIN WHERE YOUR BROTHER HAD BEEN KILLED? "That was sorphably the most difficult BEEN KILLED? "That was probably the most difficult race I've ever had to run, but also one of the most rewarding. I'm sure it will always bring back memories when we go there, but it's something we all have to face all the time, no matter where we are. And at the same time, lathink it's given our family strength in other situations we thought we'd never

we thought we'd never have."
YOU ALSO HAD THE UNIQUE EXPERIENCE OF TURNING OVER YOUR BUSCH GRAND NATIONAL CAR TO RON'FELLOWS, AND THEN HAVING FELLOWS WIN AT WATKINS GLEN. WHAT WAS THAT LIKE? We were at Sears Point getting ready for the start of the Cup race when the race at the Glen was on TV. That was the most nerve-wracking race I've ever had to sit through; because I knew my team had put together a car that could win the race, but I wasn't the one in the driver's seat."

# VEURTURN

r NASCAR This Week I would like to comment on what Ben Pelfrey of Mount Airy, N.C.,

Ben Pelfey of Mount Airy, N.C., wrote.

I'm a 13-year-old girl who is a lunge fan of Jeff Gordon. When I read someone dogging him 'cause he's a talented race-car driver, I find that very unsportsmanifike.

He's very latented at what he does, and you's should at least give him credit for that. The reason I think he outume everyone on the track is and crew helf-in ont to mention that he's an awesome driver.

I believe they work all week and very hard on the car. '

Jessica Houltberg Salina, Kan.

1

Dear NASCAR This Week,

Dear NASCAR This Week,
Now Jeff Gordon and team have
bought another championship. With
the money'the Hendrick team has and
has won, they can buy the best people, research facilities and more cars.
Please don't tell us this sport is
competitive and fair. Jeff does not
win or finish high because he is a
better driver. We're not that naive.
The Hendrick team with their megamoney is ruining NASCAR.
William J. DeBlast
Jackson, Mich.

Dear William, It depends on how one defines "competitive and fair." When Richard Petty won 27 out of 48 races in 1967, was it competitive and fair?
Or how about when David Pearson won 11 out of 18 starts in 1973?
Gordon is not the first driver to have a lot of resources behind him.

If you've got a question or a comment, write: NASCAR This Week Your Turn, c/o The Gaston Gazette, 2500 E. Franklin Blvd., Gastonia, N.C. 28054

■ Ever since being dismissed as Dale Earnhardts crew chief, Larry McReynolds has taken pride in elevating the career of the other Richard Childress Range driver, Miles Ranger McReynolds made at the right moves in directing Skinner's exhibition-race victory at Twin Ring Motegi, Japan.

OF CREW

The off-season is not an accurate description of this time of year for manufacturers of collectibles. The producers of die-cast metal cars and plastic scale models are hurriedly examining new paint jobs to be unveiled at Daytona. Many of the special paint schemes that were used in Japan, particularly by

# FEUD OF THE WEEK

# Darrell Waltrip vs. Bobby Hamilton

make his life miserable."
NASCAR This Week writer
Monte Dutton gives his
opinion. "Hamilton calls
waltrip 'my lifelong idol," so
it's pretty safe to say that
tapping Waffrip wasn't intentional. That deen't make it
any less costly for Waltrip.
Ol' D.W. can't catch a break."

# Who's not

W FIUS 104
WHO'S HOT?
Mike Skinner's
victory reflected a
much-improved perduring the second half of
the regular season.
WHO'S NOT?
Dale Earnhardt was once
again an also-ran. He was
beaten by both his son and
his tearmpat

# TRIVIA

- What second-generation driver won the Busch Grand National championship twice?
   Who gave Ford its first victory in Busch Grand National racing?

AROUND THE GARAGE Speedway owner advocates two Winston Cup leagues

# FROM THE ARCHIVES:

FROM THE ARCHIVES:
The rich history of NASCAR
A.J. Foyt, despite a career
dominated by Indy-car
racing, richly deserves his
designation as one of
stock car racing's 50 best
drivers. Foyt won, seven
major NASCAR races and
finished second six times.
The most notable triumph.
The

By Monte Dutton
NASCAR This Week
Bruton Smith, anxious for
more Cup race dates at his Speedway Motorsports tracks, is the
latest to advocate a split of-the
Winston Cup Series into two
leagues.

Winston Cup Series into two leagues.

"It (stock car racing's growth definitely has a ceiling." Smith told the Chicago Tribune, "so the only was we can grow and raise that ceiling to a greater height is to create an American League."

Wrong, If I know NASCAR, and Smith for that matter, if therever were a split, it would be into a Winston League and a Budweiser

League, or something like that.

That's what has to be done for us to progress the way I'd like to see," aded Smith! T've talked to NASCAR president) Bill France about this many times, and it's going to be as major decision when the decision is made, Burling and the content of the considered premature at between the tobacco industry and state governments amounced on Nov. 16.

Such a sponscribing limited to Such a sponscribing is limited to the proports defity, however, which meabs the Winston-Salem time has come.

Smith admitted that the idea is considered premature at best in Daytona Beach, and that it is not close to happening.

WINSTON SARE? Apparently, R.J. Reynolds fobacco.

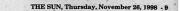
to maintain other sponsorship for up to three years.

Apparently the agreement will allow R.R. to continue to sponsor the No. 23 Ford driven by Jimmy Spencer in the Cup series. One part of the agreement reads that, sponsorship of an entrant, participant or team ... using a brand-name or names in an event that is part of a series or teur that is participating manufacturer ... does not constitute a separate brand name sponsorship."

Winston will also be allowed to, continue its No Bull Five bonus program in the Winston Cup Series.

# RACING ON THE WEB

Features: Comprehensive source of breaking NASCAR information, with no shortage of nifty bolls and whistles. The site also has trivia and history sections. trivia and history sections and includes alist of sca-and includes alist of sca-ter frequencies and links to other NASCAR sites. / can't-miss bookmark for the dedicated fan.



# FACTORY-AUTHORIZED TENT SALEI

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SOUTH FLORIDA



LASH BALK OFFER FROM FORD ON SELECT VEHICLES. FINANCING OFFER GOOD ON SELECT VEHICLES WITH APPROVAL FROM FURD CAR

# Gospel music sets theme for Grassy Waters Fest



Bake-off Committee and judges...It was a tough job, but somebody had to do it. The judges for the Grassy Waters Bake-off are seated, from left, Steve Weeks, Tom Palmer and George Goforth. Standing are Bake-off Chair Shirlee Ingram, Debbie Palmer and Flavy Todd.



Steve Baldwin of Miami shows off his antique Ford during the Grassy Waters Car Show



The Booth Brothers performed under the entertainment tent during the festivities



Margarite Douglas with the Glades Nursing Home was selling tickets for a a Vo-Yo bedspread and also selling other items including Guava Jelly. Tickets are still on sale for \$5 and can be purchased by calling 924-2037 or 924-5311.

The 10th Annual Grassy Waters Festival and Car Show Nov. 21, 1998



Dot vaniandingham with the Pahokee Chamber of Commerce sells raffle tickets for child's John Deer Tractor to Dick Foreman of West Palm Beach. Dick is with the Asphal Angels Classic Car Show.



The River Rambler Cloggers of LaBelle performed for the crowd at Grassy Waters and



The One-Man Circus Show was a popular attraction for children and adults alike at Grassy Waters. The Kids' Korner sponsors included Good Shepherd Church of God's Children's Ministry, First Union Bank, Glades Computer Service and Affordable Dry Cleaning.



West Technical Education Center Practical Nursing student Felicia Vicers takes Florence Maitland's blood pressure.



Edna Brown with 3-B Ceramics displays her wares at Grassy Waters.



Members of Sonshine sang gospel music for an appreciative crowd at Grassy Waters.



i Xi Beta Tau members of Beta Sigma Phi gave away play fishing poles to the children t Grassy-Waters. Shown, from left are Amy Schenck, JoAnn Law and Kay Korbly.



Ag in the Classroom...Sherry Dulany, 4th grade teacher at Rosenwald Elementary, (shown on left) receive. nini grant check from Craig Pate and Beth Painter from Florida Farm Bureau.



Ms. Dulany's 4th grade class at Rosenwald Elementary School



Glades Day School receives mini grant...Beth Painter (L) and Craig Pate of Western Pal Beach County Farm Bureau present a mini grant check to Ms. Grave de Peralta.



Ms. Grave de Peralta's and Ms. Sardone's 4th grade classes at Glades Day School

# Local schools receive mini grants

Florida Farm Bureau Agriculture in the Classroom Mini Grant Program. During the school year school budgets sometimes for-bid or restrict teachers from starting: a new project due to lack of funding. For those enterprising classroom teach-ers who know where to turn Farm Bureau can help. Glades Day School children

decided to run tests on various soils and production results.

riants are in the ground using our own natural organic matter also known as muck, potting soil and a various mixture.
They will be testing the quantity and quality of the crop produced as their lesson plan.
Rosenwald Elementary

school has planted a garden as an agri-economic lesson. Children decided which plants they wanted to grow based on Once grown they will sell their product to school teachers to earn monies for their next earn monies for a

These are exciting and inno "These are exciting and inno-vative programs going on out there, and we are delighted to help in a small way," said Karl Larsen, President of Western Palm Beach County Farm Bureau. Farm Bureau Ag In The Classroom Mini Grant

Plants are in the ground using Program offers cash awards to help teachers more effectively integrate agriculture into their regular curriculum. Agricul-ture has no subject area boundaries and entries are encouraged in: Social Studies, Math, Language Arts, Science, Environmental Education and any other subject area or com-bination of areas that effective ly integrate key agricultural principles including produc-

on and promotion.

All 4th and 8th grade educaors are welcome to apply.

It is too late to participate in

It is too late to participate in this years mini grant program but teachers should start thinking about projects for the next school years 1999-2000. To find out more contact your local Western Palm Beach County Farm Bureau at 996-

THE SUN will be CLOSED THURSDAY November 27, 1998 In Observance Of THANKSGIVING DAY!

# Best Students Pick **Best Teachers**

A select group of America's teachers are being honored by their toughest by their toughest critics...their former stu-dents, in the fifth edition of Who's Who Among America's Teachers, 1998.

All of the approximately 130,000 teachers being hon-ored were selected by their former student who them-selves are currently listed in Who's Who Among American High School Students, or The National Dean's List, publications which recognize 5% of our nation's high school and college students school and college students respectively. Paul Krouse, publisher of Who's Who Among America's Teachers said, "there is no greater honor a teacher can receive than to be recognized by for-mer students for their excelce and dedication. In this publication we clearly have the best teachers in America selected by the best students "

The students were requested to nominate teachers who "made a difference in their lives" by helping to shape their values, inspiring interest in a particular subject and/or challenging them to strive for excellence. Many of the students commented about the enthusiasm and knowledge their teachers demonstrated in the classroom, and many praised their teachers for their ability to relate to youngsters on a personal as well as a professional level. One student wrote about her teacher saying, "she made education something pleasurable, instead of a dreadsurable, instead of a dread-ful ordeal, by letting me spread my wings and show-ing me the best way to fly." Local educators honored in

Who's Who Among America's Teachers, 1998 include Daryl Michael Hobson and Richard Arnold Schmidt of Glades Day Arnold Jeannette Burroughs, Manning Rosemary Ceruzzi Paglia and Nancy Talbert Smith of Pahokee Middle/Senior High School; and Dorothy Rhodes Tommie Pahokee Elementary School.



# Gove Elementary Cat Talk

Take Our Parents To School Week
Take Our Parents to School Week was a huge succes all the parents that took the time to come to school to obs their child in "the real world of school:"

Magnet Applications
If you have a child entering kindergarten in

magnet Applications

If you have a child entering kindergarten in the fall and you are interested in him/her attending Gove Elementary School as a Magnet student, we invite you to call the school at 993-1922 to get a tour of the school and pick up your application.

Gove Elementary is an International Studies Magnet that specializes in dual language. Our goal is to create an environment that promotes equality and positive cross cultural attitudes while students become bilingual and biliterate.

Fall Festival

Gove Elementary would like to thank all the parents, friends and community members that made our Fall Festival a huge success. Through all of these efforts we were able to raise \$3,500 for our school. As special thank you to the following companies that donated special items to the school:

Belle Gläde Fire Rescue, Belle Glade Wholesale, Dolly Hand Cultural Arts Center, Fat Boys, First Community Bank, Flowers by Gwen, Lake Hardware, Pro Farms, Seminole Supply Co., Winn Dixie Store, Gilbert's Jewelers & Gifts, Glades Gas & Electric, Glades Oil Well, Jay's Fashion, Kentucky Fried Chicken, Kirchman Oil, Oseeola Farms Company, Ready Deal Record Shop and Wendy's Restaurant.







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# SPORTS THIS WEEK

# Raiders remain undefeated

By Brenda Bunting

By Brenda Bunting
Editor
Glades Central will go on to play Sarasota's
Booker High this week in a home game after
they defeated the Key West Conchs 34-14 last
Friday night.
WR Reggie Vickers, Tavious McCrae, FB
Robert Gibbons, TB Roger Motley and RB Nikia
Campbell played a large part in the game with
their teamwork and actions.
Robert Gibbons also scored two touchdown

for the Raiders. Gibbons is a junior and we will

be seeing more of this young man next year.

The Raiders took the lead early in the game when senior fullback Nikia Campbell made a 94-yard drive with a 1-yard run in the first

uarter. Key West came back with a touchdown and then took advantage of several Raider mistakes and forged ahead 14-7.

The Raiders came back in the second half of the game to win the game 34-17.

back in the second half of



Dr. Grear, Principal of Glades Central, Head Coach Mr. Watso staff take time out to thank the guys on their win - 34-14 over Key







# Glades Day loses to Patriots 25-20

By Trey Alava The Glades Day Gators were The Glades Day Gators were unsuccessful on a last minute drive during their Friday night game against the American Heritage Patriots and lost the game 25-20.

the game 25-20.

The Gators played a good game, both defensively and offensively, and were able to give the Patriots a run for their money.

Leading the solo tackles was Senior Beese whe hed for

Senior Boo Baez, who had four solos and for assists. Right behind Boo was Senior Josh Crawford, who had two solos and 11 assists.

was a tense game and both teams were talented and competitive. At 9:15 p.m. in the first quarter, Senior Don-

ie Scruggs received a 20-yard touchdown pass from Sophomore Quarterback

McNavara. This was the first score of the game. In retaliation, the Patriots came back with an 85-yard touchdown by Terrance McFadden, the Patriots lead-Terrance ing running back. This tied the game early. Before the second quarter

the Patriots scored again on a field goal to take the lead.

During the second quarter the Patriots attempted to fake a put, but were unsuccessful and game the Gator's posses-sion of the ball. The Gators utilized this and moved the ball down the field. Junior Tailback james Holman ran a

15-yard touchdown, giving the Gators the lead at halftime.

The score was 13-9.

The second half-became a detriment for the Gators. Heritage scored two more TDs. James Holman, who had 78-yards rushing that night, scored the last TD of the

The score was 22-20 and the The score was 22-20, and the Patriots were ahead with only minutes left when they scored the last points of the game with a field goal. The final score was 25-20.

The Gators had an exciting a page and played with all

season and played with all their hearts. They're a great team with a great coaching staff. Good luck next season,



Pointing to the final score 34-14 is Lt. lbert Dowdell holds his hand up with one finger up. Still #1 in the Class 4A Division.



Glades Central Raider Cheerleader Lenette Bolden gives a high three cheer to the 34-14 Raider win.



Raiders shown, #6 WR Reggie Vickers, #5 Tavious McCrae, and #35 FB Robert Gibbons and #87 TE Roger Mottley and #29 RB Nikra Campbell played a very important part in the game by each scoring a touchdown. Gibbons, a junior, scored two TDs.

# Pahokee wins first round



GAME TIME: 1 p.m.

play-off game at Miami Gulliver Prep Friday evening at

30 p.m. Back-up Quarter-Back-up Quarter-back Jacoby Alexan-der guided the Blue Devils in this impressive win over the Minutemen with 11 of 18 passes for 231 yards and two touchdown.s Alexan-der completed touch-down passes to Kendrick Mosley (6 yards) and ARchie.

• 826 South, past Bird Road, 826 forks stay to the RIGHT (Kendall).

• Exit on Kendal Dr. (East), stay on Kendall past U.S. 1, school is on left. Kendrick Mosley (6 yards) and ARchie Johnson (13 years). The Blue Devils amassed 640 yards total offense. Desmond Ricketts rushed for 367 yards and six touchdowns. this should be a school record and possibly a state record for a division 3A play-off

domination as they limited the Minutemen's top runner Jose Gulbert to 62 yards DIRECTIONS TO GULLIVER PREP HIGH SCHOOL: rushing in 23 attempts. Gulbert had averaged more than 100 yards per game before this year. · U.S. Highway 27 South to the Palmetto

Defensive player Eric Moore intercepted a pass in the second quarter and ran 30 yards for a Blue Devil

Anquan Boldin took a break last week, giving his passing arm a rest, but has assured us he'll play against Miami Gulliver. There will be chartered buses going to Miami. Let's go to Miami and cheer those Blue Devils on.

# ICSKIN PICK

Leading: Woodie Salvatore Nov. 27th - Nov. 29th

GLADES CENTRAL VS PAHOKEE

CLEWISTON HURRICANES

GEORGIA ARKANSAS

JAGUARS TAMPA BAY

NOTRE DAME

DOLPHINS

BOOKER HIGH

MIAMI GULLIVER

FROSTPROOF SYRACUSE

at GEORGIA TECH

CINCINNATI CHICAGO

NEW ORLEANS

Check !



Out!

# Standings:

Big "A" Vereen Clay Connell 80-25 77-28 82-23 Donny Moss Mike Burkett 81-24 Vera Robinson 81-24 Wendy Cotton 78-27 Rick Gold 78-27 77-28 Penny Lester Billy Rimes

79-26 86-19 Woodie Salvatore Mike Woodham 74-31



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Glades Central

Pahokee Clewiston Hurricanes Georgia LSU Jaguars

Tampa Bay

**Notre Dame** 

Dolphins

BADCOCK FURNITURE



unavailable at press time... See Page 11A. MOSS TOWING



Donny Moss

Picks unavailable at press time... See Page 11A.



Glades Central Pahokee Clewiston Syracuse Georgia LSU

Glades Central Pahokee Clewiston Hurricanes Georgia Arkansas Jaguars

Chicago

Dolphins

THE SUN

Penny Lester

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J.E. WILSON



Picks unavailable at press time... See Page 11A.

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STEVE MOORE CHEVROLET

Dolphins

**Notre Dame** 

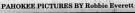


Rick Gold

Glades Central Pahokee Clewiston Syracuse Georgia Arkansas Jaguars Tampa Bay Dolphins Notre Dame



Raiders #2 Roosevelt Rounds and #10 Utwan Cooper ut the pressure on the other team in the second half.







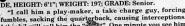
GLADES DAY PICTURES BY Trey Alava







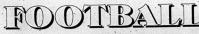




BIG A PLAYER OF THE WEEK #23 Dwright Jackson, DE, HEIGHT, 61", WEIGHT: 197; GRADE: Senior.

"I call him a play-maker, a take charge guy, forcing fumbles, sacking the quarterback, causing interceptions. Ithink I will call him the "grios". One minute you see him and then you don't, but when you see him gain it's too late because he's in your face," says BIG A VEREEN.

GLADES CENTRAL PICTURES BY Big A Vereen.



Support YOUR deam during

playoffs



PAHOKEE Cheerleaders and fans. PHOTO BY Robbie Everett

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To Cook A Turkey! things fun, the following Turkey Letters are printed just as the

students wrote them. Parents who would like to have the original letter in their child's handwriting are free to come by The Sun to pick them up. Unfortunately, not all of the local schools were able to par-

First yuw tak out the neusiz.Second yuw put the suving in. Then yuw put the thuomumet. Next yuw set the time for 3 awrs. Finallly yuw put it in the

- Emily

First put the turkey in the oven. Seccurst put the turkey in the oven. Sec-ond you got to get out the turkey. Then you got to check the turkey, next you got to put stuffing in the turkey. Finally yo got to make sure that its good. • Kayla Scott

First catch one. Then put it in the ven. Next roast it. Finally eat it.

• Ricardo

First you put the turkey in the ouven. Second you take the turkey out of the ouven. Then yo make some other kind of food. Next you plecet on the table. Finally you eat the turkey

You put the turkey in the stove. You at tout of the ofvin then you git a sarp nifu. Then next when you tak it out it,will be lite bron. It will have a leg on the turkey. The in of the stori.

First put the terkey in the oven. Sec ont then bake it in the stoy. Then you put some frut in the bascit, next ther you eat it. Finally then you have a good

First you buy the turkey. Second yo sisenit. Then you put it in the uvine. next you check it. Finaly you can eat it.

- Jasmine King

Fist put it in the senzit. Second you put it inteh oivene. Then you tik it out of the oivene. Next you ceak it. Fially

The first thing you do put it the oven ad cook and check it and take ti out

He first thing you do put it the oven and cook and then bake it.

In a microwave. Then put it the oven. Then play with it. Then take it out eat

First thay killed the turkey tnenthay ok it.

- Charlissa Butler

I put the turkey in the von.

First neat get ol the staf. Saccid rally orulden a puret and tuer the bicuw den u etet. et waz gad.

-Annia Roque

First you cool a turke then you cook it. Next you coot the turkey. Finally you ete the turke. Then you gave the banos to your bog and cats. - Armando Hurtado

First eu geret the turkey and eu put the turkey and the micrwa. Then eu get the turkey ot the micrwa then eut have

First I Ciou the tokey then I take the fedors of end. I cook it. Finally I itêd that is hay I cook a tukey. - Thomas Martinez

First yo pate the tirkey na the avin.

Next you wate for the turkey. Then you hake a the turkey. Finally you take the turkey the you take eta the turkey. That hoy to cook a turkey.

-Brian

First you put it in the avin. Second you put rise in side of the turkey. Then you sow it up. Next you un sow it. Finally we eat it. Tha is hoy to cook a turkey.

-Nadyeh Shatara

First yo buy the turkey. Second you put the turkey in the oven. Then you let the turkey saty in the oven for three nunist. Next yo take the turkey out of the oven. Finally you eat the turkey all

First you cile the turkey. Second yo cat the turkey. Then you cook the turkey. Next you take out the turkey. Finally you eat the turkey.

-Javier Almazan Jr.

FIRST KINE a gurkey and go to get rins white the plate Scoond you get apily put it on a bowl. Then go to the fecheratrand get soem ham. Next you get beet put it all around. Finally put it in the oewn and then when it's really take it out. Then eat it!

-Emm Lobo

-Felicia Holland

First you bi yu a turkey. Second y put the turkey in the oven. Then y take the turkey out of the oven. - Joey Whoellhan

First yo celu the trke. Second you take out the fethr. Then you put it in the uven. Nesxt yo tac it aut the uven. Finally you ete it. That how to cook a

First you ned to got to the shore to get a turkey. You tak it ove the bag. You put in in. Finally you tak it out uven the uven. Thes is how you cook a

First you go to the store to get the urkey. Second you take the plastick off. hen you put it the oven. next you take out. Fihally you eat it. - Aleiah Miller

First you clen it. and you put sose on it. Second I put it in a pot. and I sisin it. Next I put it in the ovn. Then I take it lly I eat it.

First you go to the store to get the turkey. Second you take the plastck off. Then you put it in the oven. next you take out of the oven. Finally, you eat it. - Carolina Lopez

Todos nosotros, familiaresy amigos amos a dar gracias por tres cosas: Yo loy gracias por la vida porque me gusta vivir. Tambien doy gracias por mi-amilia porque mi familia me dacarino. Tambien doy gracias porla comida. - Karen Lopez

you do that you put the tukey in the oven for about 2 hours and 30 minutes. While waiting you could set up the table. Then you wait for th turkey till it's done. After it's done you put it on the table and then you say thansgiving prayers then yo start to eat the turkey.

Datal Shalabi

First you have to kill a turkey by shooting it with a gun. Next, you have to cut a hole in the turkey and wash it out. The you stuff it with combread, rice, and stuffing. Thu you stick it in the oven for 30 to 40 minutes.

the oven for 30 to 40 minutes. Now you set the table as you are waiting for yor turkey to cook. First yo get out your silverwear and napkins then you get your flowers out and put them in the middle of the table. Finally the turkey is ready. Now all your family is gathered around the table. Then we bow our heads and we say a thansgiving prayer. Now you are ready to eat and eat and eat and eat until you ae stuffed.

First go to Winn-Dixie find a turkey, buy it. go home cut a hole in th turkey stuff hmim with rice, meat, dry winde,

wash it.

I put it in the oven for about 35 of 45 minutes for about 350 degrees, Wait when its done ut it on the table let it cool for a while then put it on a plate put lettuce around it toss some vegetable on the lettuce.

Beniery David Mondragon

one. Next clean and stuff the turkey. For stuffing you may use a stove top or your own recipe. Then you have to season the turkey with delicous spices. The spices are; Lawrey's seasoning, black pepper, thyme, and good old butter. After the ingradient the turkey must be cooked in an oven. The popper degree is 500, you may boil or bake the turkey. The turkey will officially be done in two hours.

To cook a turkey you frist have to stuff and then you could put it in the offen and yo let it cooking in the offen for 230 to grees and you put it for 1 hour and 30 min. then you and your friend set the table end then you are ady to eat your turkey.

- V. Rodriguez

Since I buy the turkey I wash it p the spices and stuffed it and put it the oven. leave it in the oven for thro or four hours then I take the turkey of the oven and I put it on the talbe and take the knife cut the turkey in to aces and eat it.
- Omar Palomino

ater then you put hot water so it can unfrise. Second yo cut holes in the arkey so you can put seasoning, lemon, alt, dry wine. You wait till it goes in

the little holes. Third yoj put the turkey in the oven and put it on 350° So it could ook very good like juide leiron. Fourth you wists to it cools down a little bit and so you wouldburn yoirn gos your heat will not get burn. Fifth yo can put more leinon or sail on it for a better taste lemon in a juice that goes on the turkey. Sixth yo put it on the table and top it with alamium paper feel so no flyes will get in it.

First go to the store and buy the turkey. Bring the turkey home. Wash it. Put season on it Turn the oven on to 400°. PUt the stuffing in the turkey. Sew it up. Bake the turkey for about two hours. Take it out the oven. Let it

First buy a turkey from the store. Then clean it and get the guts and everythg that is in the turkey, next you stuff the turkey with stow-top or your own recipe. Then put your turkey inthe oven and put the oven on 300 or 430 degrees. When the turkey is done then check the meat.

----

Getting a knife and cutting the meat open and see is it nice and tender. Finally yo are ready to eat, eat, eat and

injoy! - Lionel Brown

Frist I will go to U-Save and buy a turkey. Teh I take out the guts and wash it. I will put my seasoning on it and then put my stuffing in side than take gut my pan and then put the turkey in side Put the over on 350 dgreesand then wehn it is fineshed I dgreesand then wehn it is fineshed wold take it out and cut it. tehn w

You buy the turkey wash it put it in a dish. Turn the oven gon. Bake the turkey for three hours on 350. The turkey weighs 10 to 12 pounds turkey.

-Andres Lopez

First you go to buy the turkey to the store then take out the blood then po it in a plastic beg putsed in a verse first 120 puted like in 430 digris when its read; we all get togethe put the turke in the mylte an plate of mash potatos some salt and plates for every body we thank every body for helping.

David Munoz

Ms. M. Aguirres second grade class
How to prepare my turkey. First 1
wash it with warm water and their
pait with butter. I set my oven on 30
buil. I let cook for one hour. Then, job back and pat it agin with a little more
butter. Then i go back again and stuff
my turkey with stuffing and I add some
pineapples for a sweet taset thats all.
Daisy Nieto

uckey. - Trelycie Darlington

Ms. Cyrcia's second grade class tanks giving comes on the time when you havd to make lots of food. yo can joe to Florida and than Georga to eat. Thanksgiving is when your family gets a long and selabrate thans giving and when you can go and high geryo one in the house. What evry house your any so to be to your house you can go to your aunts houses and you.can go to your unten shouses and you.can go to your sunds house woud yo go to. let wit now. who house woud yo go to. let wit now. who house woud yo go to. your usaots thats as all I can units on wrt now, who house woud yo go to, let me geas your house, wereI'm going to stay at moy house. One more line and im going to draw yo a spiyder i know it is not halloween but i just feel like drawing 2 spiyders.

Vincent Sereovum Band

Primero agara et gravy y despues garas el mash potatoe. Y ya despues el savo lo pones a cosinar y esperas por 5 toras y despues esta. • Rafael Trivino

The dead turkey. First you go to the store and bye a turkey. Then you got in the uven for 30 min. Then you take it out. Then put some peoper and some salt. Then you upt some soes, the end.

\*\*Eyle\*\*

First you get the rice to put it in the turkey. Then you get the chicken to make it into a turkey. Then you cook it, then you taste it. It well be so good, then yo get to make more if you want some more if you mad more you shud

Preimers se cocina el pavo y después ta tiene que eal a la cocina ta tiene que eal a la cocina ta tiene que eal a tinda y corra la coisas ta tiene que poner en una cosa por oras tutienes ango pienne ta la tiene que cater la esta ndura que sars si es duro que ser lo ta tan dura que sars si es duro que ser lo ta tiene que cara con un un'inayor si ta la come ta i cene que ese tar con tu manan tu tiene que dar ten Ay mucha oras y tu la tiene que dar ten Ay mucha oras y tu la tiene que compara el pavo tu la pude ser lo tu la come.

- John Menendez

Primero agra el gravy y despues agaras el mash potatoe. Y ya despues el pavo to pones a cosinar y esperas por 5 horas y despues esta. - Rafael Trivino

How to mack a turkey. First yo tack a turkey then yo put it in theoven for 4 minits or 3 hours you can put some food idims if you wont. thin you enjoy the turkey by eating the turkey up yum

Have yo ever had to cook a turkey?
Well I have! Let me tall yo about it,
First, you get the turkey out and wait
for it to throw out. Second, you get the
engedents. Third, you put it in the
own. Finally you can it.
First, you get it out and wait for it
throw out for about fithern-twenty to
throw out for about fithern-twenty tro
miuntes. Alsoft will be good and fresh.
Second, you get the engedents like
salt, pepper, Also seelanals.
Third, you not it intel to we like on

salt, pepper, Also seelanals.
Third, you put it inteh ove like on
350 degrees. Also wait for one hour. Finally you take it out and wait for it to cool off then get plates and siverware

and then eat.

Have yo ever had to cook a turkey? 'ell I have! Let me tall yo abou it. First you put meat, second, you season t. finally you cook it.

First, yo put meat in it. You put meat in it will taste better. Meat will make it

it will taste better. Meat will make it iste very good.
Second, you season it, you have to asson it for it dusin taste bad. I been asson turkey wene I was seven.
Finally, it is cook I love wern thrkey done. I love to eat turkey.

First, you can kill a turkey. Like if yo have a gain. Or, a Aero and you point it the harder way and shut, if You got to get farmful if from oducine. Second, put it into a lag pan. When you pet into a haje an yo can et it in ju yo like. And, you can also ut carried a mant it too like, yo can always remeleer from the control of the con

If you don't turn on the oven how en it cook You have to turn it on. Finally, you let the turkey in their for a few minets, if you don't let it in their you won't now if it is burned or not.

- Elizabeth Oropeza

First, you have to buy it. Second, yo have to get a pan to put it in. Finally, you cook it. First, you have to buy it. You could get one at Winn Dixe but you would have to look all around. And you mite find one in Foodland. I but there is

mite find one in Foodland. I but there is alot in Triftway.

Second, yo have to get a pan to put it in, so you could put some stuff in it? You could put acritis. And batatoes and different stuff. And some souce. Finally, you cook it. On a grill for a cupple of hours. Maby 10 hours or it is proble 2 hours. And 5 if you want to

- Jonathan Rodgers

Okey you did to get a pan. Second, ou need a turkey. Third, you put it in

First, you need to get a pan so you an cook the turkey in it. And when the

can cook the turkey in it. And when the pain for the turkey is in the oven. And you need to put it on 10.

Second, you need a turkey. So you can have something to ant. And at it will be funny if you don't about a turkey. Then what will you eat.

Third, you put it in the oven. Ago at urkey. Then what will you eat.

Third, you put it in the oven. Ago at the will be coding in the oven. Ago at a turkey in the put in th

- Orcdlia Hernandez

First, I want to know hot we cook a turkey. Secon. I could like to taked turkey. Finally, I will put the turkey in the oven. First, I want to know how to cook a turkey. On thankgiving my mom cook ham for us we do not like turkey. And when mom cook her ham mom cook her ham to be put frints on it. Seond, I would like to taked turkey. The turkey might be better. When the turkey have I will sessen the tukey. Finally, I will put the out turkey in the couley.

First, I will stuff it. Second, I will put paper on it. Finally, I will cook it. First, I will stuff it. I willstuff it with the meet it will be good. Second, I will not paper on it. I will put beans on it. of I will have select to Finally, I will cook it. I will go in the oven. And when it get ready I will eat it. Jeanna I.

This is, how yo cook a turney. First you biy the turkey from the store then you put plack peper on it then you a lite lie bit of it then you a fet. In eastey stof out of it. then you jout an aitle brown hang in it and when it get done the lit-tel thaning will from red that tesses you when the turkey is done.

Joshua Broun

First, I will go to the sore and buy a turky Sectond, I will cut the hare off. Finally I win take the hair off. First, I will go to the sore to buy the tarky so we can eat the turky seend, I will cut the hare off so we cannot off so we cannot see the hair. Finally I will take the hair off so we cannot see the hair. \*\*

\*\*Karina\*\* Toribio\*\*

First, I will get a turey. Second, I willing the ha fat of it. Finally, you cook it then you eat it all untall it is gone then you wanth; to valoue hot bath or take a ready of the second of the seco

See COOK/5

# How To Cook A Turkey!

## COOK/From 4

First I get a turkey, then I get a bag and put fowaold then thack it out of the bag then I put it in the foven. Then it is time to eat and tent how yo cook and a turkey.

Thomas Hobby

First, I will buy the turkey. Second I

Three, I will go the turkey.

Three, I will put the turkey in the pan. Finally, I will put it in the oven.

Frist, I will go the store and buy the

Frist, I will go the store and buy the stuffing this that stuffing is you cut the turkey bake pored and put the stuffing inn the hole and decorate the turkey. Second, I will seconing the turkey with that stuff that my mom put on the trakey I will put it in my mom big black pan and round the turkey over. Finally, I will put it in the oven and when it come out pretty we will get it. \*\*Jessica Dent\*\*

Pirst, I go to the stor and get some milk. Second, I will get the eggs. Next, I will put it ina pot. then, I will let it cook. Finally.

- Curtis

First you clean them Then you have to have to gave this skein and then you has to put them in so water. Second you have to run water on them. Themn you have to put them anda pan. Finally put them a pan and put some water is is in let is cool Then thrun them over the just need to coon by 20 min and then get done, me and my family eat it or and get some sitebecasue you eat the turkey and then you can go on your

First you need to sack it in water in the it out of the water. Second put it in the pen then put some seizeing in some bockper finally put it in the even in let

First, you sessenthe turkey. Seocn, you turn on the stove. next, you put the turkey in the pot. Then, you cook it for

Finally the turkey is done take it off ne stove cut it, then eat it. First, you the stove cut it, then eat it. First, you sessen the turkey you put other sessen on it too, you cut his letgs and his neck.

"Marcus Hunter

First, go to the store and get one urkey. Second, put it in a bag. next, eize it next. Finally, put it in oven to

First, you have to go to the store to by it. Next if you do not by one you can not cook one

not cook one.

then you can not eat one. Second, you put it in the bag becase it can cook.

Next you...

# Latova Jackson

- Lathyo Juckson

First, I whet to buy a turky the turkey was big and fat and tall and I maek some figer and I had to kut longs out of a tree. and I when to buy some stuffing for the tudys and I need some cheese and we when to all some people and they help use to make the turky and the turky was so good.

Secend, we when to buy anaro turky in the oven and when we open the oven it was so hot the turky and the turky was brown and I like the legs of the turky and we put some check it was so brown and like the legs of the turky and we put some check it was so brown and I like the legs of the turky and we had to go and buy some water.

Fanly, we set at the turky the turky was so good and the people were so happing because we made a flumlogiving day and that they the people were go and and and the people were go and and and the people were so flowed to the source of the source

happy because we made a Thanksgiv-ing day and that they the people were

I will buy some food. I cook the food will cook all th food.

in will cook all th food.

First, i will put the turkey in the oven. I will put the turkey for eight minutes. And I will watch tv.

Second, I willcall my friends. I will all my friends. I will all my friends my mother and my

Finally, I take the turkey out. We eat turkey. We gat all the stuff.

Prof I will loy some shiff We have sour, chicken, rust beef, and bread, pear, chees; and mashed potatoes. Before we cat we are going to pray. I'm going to invite some friends. I mixted May, Sain, and Jay, Prist we all serve teh table, we all love food the food tasted good, after dinner we all drinked sods. we are very happy, And we were playing games. I did not know [could code! - Lamarre

First I get the turkey and then I get some chiene, soda pop and sweet pota-toe pie and rolls. i will cook the turkey before I do the otehrs thing. Now I will

ok the others now.

Second I will put the turkey. Frist I
ok a turkey. The thrkey is big but it
as little.

as little.

Third my firend can the vist. My nother do not like to eat sweet potatoe ie. My mother not eat chicks too.

This is the end of my story.

Gregory Dent

I will show you how to cook a turkey. Frist I get the turkey then I put lime then I get the lates and pt it aroun the

turkey.

Second, I will put it in the oven. Let it inthe oven for 30 seconds and then bake a fruit cake or ham. Then I check

nake a trut cake or ham. Then I cheek
turkey,
I will do it joust like the pilgrams and
the indias did there thanksgiving. If will
get sme corn and dressing.
Me and my faliy will enjou the
turkey we will invit peopl to the
Thanksgiving party.

-Angelica Saucedo

Today main have to go to the store to get a turkey. She said that she would tell me how to cook a turkey. Then, you have to get a sg. And then Tent, you have to get a sgg. And then put it and right.

Next, you will have to get some drussign and milk. And yo have to make sure that it is and right.

Then, you would have to put turkey and the own to cook it. Whe it is done yo jwould have to ut it on the table. And yo have to make sure that it is and right.

Then, you would have to put turkey and the own to cook it. Who it is done yo jwould have to ut it on the table. And you would have for let it cod down. You know that you could inaves you friends to vor you could inavesa you friends to yo

analygiving party.
Finally, I would let my friends come
If my mom let me I would let my
acher come to. I have to help my mom set the thle to becasue my Aunt won't be ther right now. Mom and Dad won't

First yo put it and the oven for 15 in. Then you put sam pineappel on it

First yo put it and the oven for im. Then you put sam pineappel of hid ham. First I put it on the balb than or he rice. The rice taked 5 min the vot i put it to cool done. Second I cooked the macaroni nacaronni is the best, it take about ini. I was going to cook some rice.

JaTavious Miller.

First you get the turkey. Second you cut the turkey haed oof in you clean the turkey to. Finally you will take it out in eat it.

eat it.
First you get the turkey, yo have to
take a long time to get the turkey sometime it will be night before yo get it.
Second you can the turkey head of
then clean it when you get done whent
that you put it into even.
Finally you take the turkey out the
oven in you and your family eat the
turkey in me I will get the big big piece
off the turkey.

- Marcus Washington

First I will buy a turkey then I will take the fat meat off. And I will put black paper on it and will put to a pot then my family will came to eat and I will cook a apple pie and a pumpkin pie and a choclete cake and a white cake and my mom will say that shall end

good.

Second, It will be done and we will

then family will say thet shall good.

And I will cut the cake and give my
famly some. Then eaver on we help clan
the houes then eaver one will go home I

will eat the sest of the turkey and cake

Fist I will get the guess out the rkey in I wil put hot pepler on the

rkey in I will put it in a oven? Second, I will cook fish with fire in I ill say that fish sase so good in eyeone it down to eat dinner in the children

rt playing game? Third, in we fish corn cake. Mi

First I buy a turkey in I will acck it home in I give ti to my dad and my dad firey it and it takes a IO mins. Second, my morther saetthe toldl up She pat the table clof on it My garmorth cook some maekroney my gormorth cook some sokgot

My auntee cook some food and rousins play football and my cousional poistball and I play caeck
Fielly me in my coasins eat so good old turkey, the end.
- Devanoa Newkirk

First, I get a turkey and kill it. Sec-nd, I will put it in the pot. Finally, I ill eat it up with my famally. First, I will get a turkey fromteh tore it cos \$10.00

store it cos \$10.00
Second, I will ut it in the pot I will
put black paper in side.
Fnally, I will eat it up with my
famally andmy mom say it was good.
- Maritza Maria Gallardo

First, I cut the head off. Second, I c8ut the feathers off. Finally, I wash the First I get the chicen and cut the

First\_l get the chicen and cut the head off with a big nife and clean the mess up. Second, I cut the feathers off with the same old nife. and I cut it off with my brother. Finally, I wash the turky real good and I put it in the oven. Then when it's finished I eat it with my family and friend.

- Frania Laris

First, you have to buy one to cook. Second, you have to eason its Ther, you have to ook it in the owen put on 365. Finally, I eat it all. First, you have to bot of first for great or large them. Second, you have to sup one for the second, you have to sepore, bell peoper. Thenk you have to cook it. Put it on 365?

Finally, it done then call your faimly

Do you know how to cook a turkey? e I do beccuse I see my mom cook it! First, you have to hunt one and kill

Second, you have to take off the athers and take out the nacty stuff. feathers and take out the nacty stuff Finally, you have to ut it in the oven and when it's half finished they put this stuff that looks I don't know how to

First, you have to hunt one and kill in That's my dads job en has to chase t and it go "Wabel Wabel Wabel Your husban will have to chase it in the deep, yellow, grass. He has to chase it for about an hour;

assessin with flave to crase it in the deep, yellow, gress. He has to chase it, for about an hour. Second, yo have you have to take off the feathers and take of the mesty state of the flave in the control of the flave in the f

How do I cook a turkey? Fist I by a turkey. Second, I put all it need in it. Then, I put it in the own. Finally, my look family eats it. First, I tope a turkey. And I am going to by all the stuff if need in sinde I be turkey, it is fain to by a turkey. Second, I put all it needs in sinde I need to put potatoes. And the other stuff in needs inside the turkey. Then, 'gut it in the own. I see when it is finish so we bould eat good iner.' Finally, my hole family likes turkey. Then I clean, up all the keachen because we are going to bed. ign to bed: - Maricel Garza

## First, you buy it.

Thrid, you put some bell peper on it.

Forth, you bag it up.

Finally, I put it in the oven and let it

cook. First, you buy it from foodland in Pahokee store, Second, I will season it with salt and bell pepeer. Third, you clean it very well in the sink. Forth, you but it in a turkey bag and put it in the

Finally, I let it cook a while in th

First, I will go hunting for a turkey cond, then cut the wings off Fially, I ill season it, then I will ut it in the

First, I will go huntng for a turk Then I will den it. Then I will get t degusting stuff. then I will decorat the room. Second,I will cut the wings off. Th I will invited the pilgrams. Then I w stuff it.

I will invited the property of the I will seasoned it then I will put it in the oven then pilgrams.

- Parsharnay Smith

First, I will buy a turkey. Second, I will ut the stuffign in it. Finally, I wil

First, I will buy a turkey. I will buy it t a store. I will buy stuffing and I will buy a turk turkey. ond, I will put the stuffing in it. I

Second, I will put the stuling in it. I will open the turkey up and I will put the stuffin in it.

Finally, I will put it in the oven. I will put it 3\*50 for it will be hot.

- Lisa Marie Grana

# Mrs. Jacks 3rd grade class Glades Day School

How to cook a turky get a turky stuff t with vegtabeles then put it in the oven for 30 minetes and take it out. - Mohammad Barhoush

First you bill it then you thought to then you be then you got it to the force then when it's Thundsghing time almost Thundsghing time almost Thundsghing time almost Thundsghing then you wait so me seasoning then you wait for a couple of more minutist then you put it in a pan then you sprinkle soam more seasoning then you then you wait for a couple of more minutist then you put it in the oven the make gave you don't put the oven hearter to high you let it; self in the oven for a little his then you take it out then you sprinkle storm more seasoning on it then you just it had kin the oven for a little more bit then you take it out sprinkle poise more seasoning on it then you take it to the print you take it to the form of the conditions of t First you kill it then you though it out

I will tell you how to make a turkey first you buy it then you put it in the freezer after that you it in the oven for five minutes and then thak it out and let it cool off and then you have a turke. • Sam Brannen

Step 1 you clean it step 2 you put salt and pepper step 3 you cut off the fat step 4 you stuff it step 5 you put it in the oven for 2 ours step 6 you cut it step 7 then serve it 9

This is how to cook a turty. First year clean it with water. Then you seaming it on a pan, frie it on the barbes and whatif for a couple of hours. And then bring the temperhar and sick it in turky and whist in thill? it gets to the turky and whist in thill? it gets to the write number, and take the tempicher out and then you have a turky.

Natlia Esquice!

step 1. To cook a turkey get the ov

step 2. Put the turkey in the oven step 3. Leave the turkey in the over for 15 min.

step 4. Take the turkey out and put easoning and topings just a little bit of easoning, step 5. Put the turkey back in the ven for 30 min.

step 6. Eat it all up. - Rebekah Faile

Rocean Fatter
This is how to cook a turkey, first on the day befor thanksgiving my mom or dad buys a turkey. The she cleans the Turkey, then she puts a meter on it when the meter flushes it is time to take somthing out of the burkey, then she puts the seasoning on it. Now finally she takes it out to my dad and he smokes the turkey, and on Thanksgiving Day you have a delicious turkey to eat on Thanksgiving.
The End
Stephanic Garrison

First you get a turkey and put some flayer on it. And then you cook it in the stove. And let it put it on the table. And

# lets eat. Natalie Harville

buy a turkey, cook it. let sit in the oven, when it is don, take it out, put a hittle gravy on it, put tomatetoes and leddes orouund it. bring the turkey to the table, and there you have a nice

they cook it on the grill then they wach it fou a ower then they eat it. - Sarah Anderson

This is how I think how to cook a This is how I think how to cook a Turkey, first go to the store and get a Turkey. Now thou hi to ut if it needs to be. Then turn the oven on. Now get out a pan and spray pam in the pan. The stick the Turkey in the pan. Now open up the oven and stick the turkey in. Then open the oven up a few minutes later and poot the sensings all over the Turkey and then shut the oven. the op the oven up a few hours later and now you get yourself a Turkey.

\*\*Dorothy Avant\*\*

step 1 find a turkey step 2 kill it step 3 clean it step 4 stuff it with stuffing pu the garlike and seasoing add peper put it in the oven to cook for a fe minutuies add more garlik and peper at the same time for one minute and three seco-nends then cut it surve it eat it. \*\*Rooby West\*

Roset your trucky for a half hour. nen sesun your trucky with solt and eper. let your truky cool down. put your turcký on a plate. put some grayy on top. now you have a thanks givein trucky.
- John Menar

Put the seosnig on the Turkey
 Then sloley place the Turkey on the

nt.

3. Then add your toping

4. And the best part you eat it and get

# . - Josh Tripp

this is how you can make a trkee first you hunt for at and you cel at then you tikk at home then you trikk off the fethir and you grid the blud then you put at in you'er when and you eat at and

We put salt, pepper, butter seasings, and take the skin of. My mooks and when my grandma is the helps too.

John Stewart

First you buy a Turkey at Winn Dixi, then you open the bag and put it in the over for 30 min. When you take it out it's tender and juicy, Now you put that dressing stuff in it. Volal Now you have a tender and juicy turkey.

Leanna Robinson.

step 1 You need to put it in the oven ad term the tempuchor to 175 degree ad for 20 minuts. and for 20 minuts.

step 2 You need to put your seings on.

step 3 You to get a big knife and slice

ittle pieces.

step 4 You need to get a big tray or a little tray then put your good turkey on the dinner table.

This is how you cook a turkey. You buy it first than you clean it with water than you dry it off and than you cook it in the oven thim put sesuming on it and bring it to the table than cut it than ta ta thats how you cook a turkey.

Justin McNeill

Frist you thow it th Frist you thow it then you seaso with garter, then you cook a few he to cook. And then you have a r turkey. And then you eat it. - Melanie Elizabeth Coker

First you kill it and then you clean it n you buy some season an you clok it

ou are don. Devon Edwards

how to cuck a trucky first you have too find a trucky and than have too shot the trucky than you tack it home and cuck the trucky and win you hrige the bell you thak the trucky out of the aven and have a fest with trucky.

# Mrs. Cohick's 3rd Grade Class Pahokee Elementary

Pathokee Elementary

Let me tell you how to cook a turkey.
First, you prepare it. Next, you cook it.
Finally, you can't it. Let me tell you the
rest of my Thankegiving recipe.
First, when you prepare it you stuff
it. You put vegetables in it if you put a
lot of vegetables in will tuste good. After
you stuff it you put butter and salt on
the turkey.

Next, when you cook it you put the
oven on 400°. After you put this oven on
400° you put the turkey in a/pan and
put it in the oven. After, I hour you take
it out.

This is how to cook a turkey. You have to preapare it, cook it, and then eat it. Let me tell you how.

First, I will wash the turkey. Then I will put the sauce on the turkey. And I will put the dressing on the turkey.

Second, I will cook it. I will put the turkey on the oven and I will put the oven on 400°. I will bake the turkey for

48 minutes.

Third, I will take it out of the oven.
And I will cut the turkey. Then I will
pass out the plates. And we will ge some
of the turkey. And we will eat the

I will have a great time on Thanks-giving and I will bring Ms. Cohick a piece of the turkey.

- Alcatrina Angram

It is November almost everyone like November because it is the time when we celebrate Thankseys law going to tell you the time when we celebrate Thankseys you need to follow to cook a turkey. First you need to follow to cook a turkey. First you need to cook to the propers it. Next you need to cook to Finally you get to cook the turkey. That you get to cook to the cook to follow in cook to the cook to the turkey. The cook is the cook to the cook to follow in cook to the cook to turkey. First, you have to prepare the turkey. I am going to staff the turkey with the turkey who the cook to the cook to turkey. The cook is the cook to the cook to turkey to the cook to the cook to the cook to turkey to the cook t

After I pult barbeaue on my turkey I put some seasoning on my turkey, to. Second, you need to cook it. Right now I am putting it in the pan. Not After an hour you have to cheek on it. Next you take it not of the oven. Finally, you get to set it. My mom gives me a plate. My mom cuts the turkey and gives me a piece to the turkey in the turkey and gives me a piece to the turkey in the piece of the piece of

Everybody eats turkey.
This is my favorite time because I get
to eat turkey. To cook a turkey, you
have to prepare it cook it and then you
get to eat it. Let met led you how.
First, I prepare it. I use seasoning,
butter, and I staff it with my favorite
stuffing. Every year! stuff my turkey.
Second, you cook it. You put it in
a pan, Then you put it in the oven and put
it on 400°. After an hour check on it.
Finally, you get to eat it. You take it.
Finally, you get to eat it. You take it
out of the oven and you fix your plate.
My family came over to eat. When my
mom came from work at he was very
proud of me. So I made a sweet polatoe
pie.

pie.

This is how to cook a turkey. After we ate we played games. Me and my cousins played with my Playstation. Thanksgiving is my favoture day.

- Mario Marin

Let me tell you how to cook a turkey.
First you have to prepare it. Then you have to cook it. Last you need to eat it. These are the three steps.
First, you prepare it. I clean it good. Next I will put seasoning salt. Finally I not compare it.

put carrots in it.

Then, you cook the turkey. Put the oven on 400 degrees. You leave it for one hour. You take it out of the oven. Finally, you eat it. Slice the turkey with the knife. Next, you taste it. MMM good. Then you pass it around to the family.

These are the three steps you do to cook a turkey. I like turkey I hope that you like turkey.

I'm going to tell you the three steps on how to cook a turkey. I like turkey. Do you like the turkey too! Let me tell you how to cook one First, you need to prepare it. You need water it. Then you need to stuffit is Next, will cook it! will put it in the oven at 400 degrees. Then I will leave it for 2 hours. Then I will eat it. II will to the turkey. Then we will eat it it! I'll taste good. I like the turkey at Thunks-giving. I like November because it is my favorite month.

orite month.

Gerardo Vazquez This is how to cook a Thanksgiving turkey. I am going to cook a turkey because it is November and Thanksgiving, is in November. Theese are the three steps you need to follow. Frist, you

ing, is in November. Theses are the three steps you need to follow. First, you have to prepare your turkey. Then you have to prepare your turkey. Then you have to cook it. Finally, you get to est your lovely Thanksgiving turkey.

First, when you prepare it you get out some stuffing and you stuff your turkey. Then you get out sale, pepper, and some garlic powder and you season your turkey for Thanksgiving. Hy you want to you can put some onions on your Thanksgiving turkey.

Second, you cook your Thanksgiving turkey in the kitchen and turn on the oven. Turn the oven to 400°. Then you put your turkey in a pan. Then you can put your Thanksgiving turkey in the oven. Let it cook for a while but don't let it cook to long because it might be smokey you can't talk with smole coming out your mouth.

Finally, you get to yest your turkey, My mom alices our turkey up in little parts. Then it is time to eat out turkey. It may get the biggst plat of the turkey to est. Then I eat my turkey. It task the pork chops. It is so good.

Thanksgiving is the pest port of the

See TURKEYA

### TURKEY/From 5

Let me tell you how to cook a turkey. There are three steps. The three steps are to prepare, cook it and eat it. Let me tell you how took each step.

First you need to prepare it will be to the step of the took took the three took took the three to the store to get hot sauge to go on it, too Second, I will cook the turkey, it will cook it for 40 hours and I will take the turkey three thr

turkey.

I had a good time cooking the turkey and I will save Mrs. Cohick a piece of the turkey and she will like it too.

Robin Williams

I will tell you how I cook my turkey. I will tell you when my mom goes to work. Now she's gone. I can tell you. First, I prepare it. Then, I cook it. Finally, I eat it. These are the three steps I take to cook a turkey.

syleate. It lies are to three seps it take to cook a turkey. First, when I prepare my turkey so it. Will taste very good. I wash it so my turkey will not be dire. Will not be good be at Now I put have dirt on it. Then I need to dress it or it will not be good be at Now I put it be stuffing in it so my mom will like it. a lot.

Next, it is time to cook it. when I turn the owen on I turn it on 400° so I will not burned the house down. Now I put it in a pan so jit will not burner that you'key. I take like turkey out when 1. hour and 30 minutes is up. So it will not burn.

Finally, I eat it. My mom comes back from work and it is time to eat the turkey. My mom cuts it carefully so shee would not get cut. My mom always fixes my plate so I will put what I want. I always put a little bit of ketchup on my turkey. Now me and my mom will eat the turkey for ongaupper. I like the day in November when you make turken my how to come as turken my how it.

I am going to tell you how to cook a turkey. Do you like turkey It is very good. I would like to tell you how to cook a turkey. Here is an example.

First, you prepare it. I am going to kee the feather off of the good turkey, hen I will wash it so it will be clean om the inside. I will clean it from the

side of the good nice clean turkey. Next, I will like to cook the nice cle Next, I will note to cook the nice clean turkey because I can cook a turkey. I will put it in a nice clean pan because it's nice and clean. Then I will put it in the niew oven because it can cook it good. Then I will put it for 500° minutes when The bell rings I will take it out of

it.

Finally, I will eat it becasue it is really good for me. I like to eat a furkey. I will put some fruit around the good turkey so it would look nice and good. I will get the plates so we can eat.

Sérvando Baltazar

Thanksgiving dinner is wouderful Let me tell you 3 steps to cooking a turkey. First you prepare it, then cooit, and then eat it.

turkey. First you prepare it, then cooit, and then estit.

First, me and my mom prepare the turkey. Me and my mom put salt on the turkey and my mom put salt on the turkey and my mom put bals on the turkey. Me moment the head of and dresses the Turkey.

Second, I cook it. Meand my mom take it and put it in a pan My Dad said. What are you doing in the kitchen?

We said, "we are cooking a turkey." Me, my mom and Dad put the turkey in the oven for 3 minutes at 400".

Finally, I can Bat my turkey. Me. my Dad, and my mom call the family to come to eat the turkey. I had a lot of fun cooking my turkey with my mom. My turkey was the best turkey ever.

\*\*Folanda Ruiz\*\*

This is how to cook a turkey. First, I season the turkey with salt. put dressing on the turkey. Next, I cook the turkey. I put in the own for 4 hours. After that I will cover it with feil paper. Finally, we eat it. My mom alices we are it with salad, french fries, and sloppy joes. We enjoyed the turkey.

\*\*LaStepen Wilson

Let me tell you how to cook a turkey.

The three steps are to prepare it, co it, and last of all you eat it.

n, and last of all you eat it.
First, you prepare it. I will Clean it. I
could put dishdetergent on it. That's
the easy way to dean the turkey. Then
you have to stuff the turkey. The turkey
look kind of fat to me. But it looke pic
to my mom. Then I season it with
the seasoning. I put BBQ sauce so it
would be resultly spicey.

tis ready.

Finally, you get to eat the turkey. I

to cut the turkey into pieces. Then
pray for our turkey. Then we eat it,
I had a really fun Thanksgiving dinCooking the turkey was great.

Darrell L. Jenkins

Let me tell you how to cook a Thanksgiving Turkey. Use these three steps - First, prepare it. Secound, you cook it. Finally, you get to eat the Thanksgiving turkey. Let me explain how I cook my turkey. First, you clean it with water. After you do that, you steff it with dressing. Then you season with seasoning salt.

Next, you cook it. You pour gravy on it. Then put it into a great big pan. Put the oven on 400° degree. For one hour year will shook on it.

the oven on 400" degree. For one hour you will check on it.
Finally, you set the table up with your knife, spoon, and fork and you get to eat the Thanksgiving turkey. Jummy! That was a delishes turkey. It was great cooking a Thanksgiving turkey for my whole family.

- Avery Gary

Let me tell you how to cook a turkey First, you prepare it. Then you cook it Finally, you eat it. Let me tell you more First, you have to take the First, you have to prepare it. You have to take the feathers off before you have it wash. It Then, you have to wash it. Then, you have to wash it wash. It was the turkey with the vater. Finally, we put chill inside the turkey. We put alot of chill. Next, you cook it. Put the oven on 100 degrees so it can cook faster. Then you havete look at the clock and.tell when 2 hours and 30 minutes will be up. Then you have to put it in the oven

up. Then you have to put it in th eover Last, you have to eat it. First my dad

ry the turkey to the table fill our plates. Then, we put the turkey on are plates Then we will eat the

I had a wonderful day eating the turkey I hope you can cook a turkey

Everybody eats turkey. I know I eat turkey too. There are three steps you have to do to cook a turkey. First, you prepare it. Then, you cook it. Last, you eat it. Let me tell you about these steps to cook a turkey.

to cook a turkey.
First, you prepare it. You have to stuff it with ketchup and water it. Then you season it with salt.

you season it with salt.

Second, you cook it. You put it is the
oven and let it stayin 400 minutes You
cook it on 200°.

Last, you cat it. Before you cat it let
you'r mom cut it because it will be too
hard for you.

ntr mom car and for you.

I had a fun day cooking my turkey, It as good, sweet, and salty,

Jennifer Mann

Everybosy eats turkey. I know I eat turkey. First you propare it. Then you cook it. Finally, you sat it. Those are the three steps you need to make.

First, you used to propare it by shifting it up with a late of the propa

Everybody eats turkey on thanks giving Let me show how. follow these three steps. first you propare it. Then you cook it. last you eat it now you know how to cook a turkey wath me cook my turkey.

First, you prepare it. I stuff my turkey with my stuffing. Then it is seanoning salt on it last hot sauce on it.

Second Took it. First I put the or

on it. last I take it out.

Finally, we eat. When it is done I take a picth it taste good every body eats turkey

Antiderria Cummings
Eveybody eats Turkey, This is my
favorite time because I get to eat
Turkey To cook a Turkey you have to
prepare, cook I and thely not can eat.
First to prepare it you put season
First to prepare it you put season
400° It bakes for 30 minutes. I took it
out and I let it cool off.
Last, you get to eat it. We cut it so
my famly can eat it we put it on plate
Then my family went home.
I think my turkey was good. My
mom was Happy with My turkey.

\*\*Curteuria Hale\*\*

This is how to cook a thanks giving turkey you need to follow three steps you have to prepare it, cook it, and eat

First, me and my mom will wash it on the sink. I will wash it. With cold water. I will stuff it with lettuce, salad and tomatoes.

and tomatoes.

Second, I will cook it, I will put it on a pen. Then I will put it on the oven I will put it on the first first

How To Cook A Turkey!

stast so good I want more so they give me more I had the best thanks giving I ever had. I hope you will eat some of rkey, to. illivaldo Reta

Willivaldo Reta

Everybody eat turkey. I know I eat
y turkey when it is thanksgiving. I eat my turkey or thanksgiving beause
that the time to eat it. Let me tell you
how to fix it. First, you prepare it. Then,
you cookis Last, you eat it.

First. This is now to prepare it. You
have to stuff it. When you stuff it take 5 minutes. Then you dress it. Do
not take a hong time to dress it.

Second, you cook it. You put it in the
own. You put the even 400°. Then you
check it every hour. Then we take it out
and let it cool off. I taste it. My mom
came home and said, "What is that
snill?" I said I was cooking a turkey.
My mom wanted to taste it. I gawe her a
id comes home. He will like this dinger.
Then my dad came home.

Last, We ate it. I gave everybody a
big piece of turkey. My mom add
started talk. They were talking about
how good the fold cooked was. We had
ice cream and cake for dessert.

It is fun to coke a Turkey on Thanksgiving.

\*\*Krystle Golden\*\*

prepare it. Second, you are the prepare. This is bow to prepare it This is how the I and done with that I will pease my turkey. With some season sail and also my turkey in a will cook my turkey in a workey in a sait that is now I prepared to see that I am g to tell you how I will cook my turke Thanksgiving. I will put my turkey pan. Then I will put it in the oven. I

manageung I win put in gurney in a pan. Then it will put in the oven I will put my oven on 400°. This is how! cook in you have by the Thanksgiving. Finally, we get to eat It. I always wint to cheke my food. Then I put it on also it out of the how. Then I put it on the table. After I did that I fix my mom, my two sisters and my plate! I had a great Thanksgiving it was a very very very good turkey. I had a good time cooking my Thanksgiving meal. I hope you could cook a good turkey like! I did. I wally enlayed cooking my meal on Thanks-giving.

This is how to cook a turkey.
First, I prepare. Next, I cook it.
Finally, I eat it.

Finally, I cat it.

First, Me and my mom prepare the
Turkey, Me and my mom stuff the
turkey in the state of the counter. I open
the salt and put some on turkey.

Next, I cook it. I put the oven on
00°, I put the utneff in a big pan. I left
the oven on 50 minutes, I was waiting
until the turkey was done. I got me a
rag and I took the turkey out of the
oven.

oven.
Finally, we eat it. Me and my mom
got a knife. I cut it into 15 pieces. My
mon said get the turkey out of the pan.
I had wait till all of the family was here.
I get the the plates and gave them to
my mom. My mom put some collard
greens in the plate and some corn
my mom. My mely green as a collection
produced in the plate and some corn
bread, some turkey and a piece a cake.
I had a wenderful Thanksgiving.
Mark McLey.

Thanksgiving is my favorite holiday. I like to eat turkey. This is how I cook a turkey. You need to prepare it, cook it, and then you can eat it.

First, I prepare it. I season the urkey with salt. Then I stuff it. Then I

turkey with sait. Then I stuff it. Then I put a dress on it.

Second, I cook it. I need to take the dress off of it. Then I put it into the oven. I need to stick a fork in it to see if it is done. If it is done take it out.

Finally, I et it. I will cut it. I will give a piece to everybody we have over at Thankserica.

How to cook a turkey. Let me tell you about the three steps you need to do. First, you prepare it. You season it. Then put it pan. Second, you cook it. Put the stove on 2007. Let it cook for 30 minutes. Then wait for it to get done. Finally, we eat it. My mon will cut the turkey up. She will put it om my plate. Then my family will eat it. The turkey was debicious.

This is how to cook a tur key. First, ou prepare it. Next, you cook it. Final-

you prepare it. Next, you cook it. Finally, you ast it.
First, you prepare it. I put pepper in
the tur key. I put salt in the tur key,
too I stuff the tur key with dressing.
Nest, you cook it. I put the tur key win
the pan. I put the tur key in the oven. I
leave the tur key in the oven for 40

minutes.

Finally, I eat it. My mom cuts the tur key. My mom serves the tur key on my plate. I drink juice and eat bread with

my tur key.

I like to cook tur key on Thank sgiv-

ing. - Emma Diaz

3rd Grade (teacher name[s] not submitted), Gladeview

How to make a turkey. First, I will put it in a pot.
Next, I will put a lot of gravy on it.
Third, I will spread dressing arou

Last, I will eat it.

The first way my mom cooks turkey, she puts pineapples on The sof The turkey. Then, The next way mom cooks a turkey, she put ut un Towen. Then she Takes it out and cute up in pieces.

- Tashekia

1. You put The Turkey in the Pan ad Let it cook and when it is Hot you

and Let'it cook and when it is take it out.

2. You Put dressing on it.

3. You Put salt and pepper of 4. You Put Pineapples

Turkey.

I make a Turkey and it is so g and it looks g

How to make a turkey! It was me and my best firends then nome, were Vincousel, Shantonia, and me We will have a great time. First we will put the tunkey in the own. Then we not hit out. Then we copen the pincapples and them we put the pincapples of the turkey. Then we will put the turkey bods in the own. We will call our friends. They will be LiViawn, Eddig, Vintavious, and Loseph and before they get them will be all ready to eat the delicious food and juice.

First, I'll get the turkey. Then take it out of the bag. Second, put it in the oven and wait until it's done. Third, cut it and eat it. Antoone

How to make a turkey. First Wislainne will clean the turk First Wislainne will clean the turkey Next Jesica put it in the oven. Ther Shantoria put in the pine Apple. After that Joseph sets up the table. Li, Jawar and Eddie put all the dishes on the all the dishes on the unite and gave everyone a glass of juice.

Finally we all ate the delicious food.

Genese

First I put it in a pot. Next I will put a lot of gravy on it. Third I will spread the pineapple on the turkey. Last I will eat with my family and my friends. - Emmanuela

How to make a turky
First you buy it.
Second you take it home with you.
Third you take the plastic wrapper

Fourth you take it and put it in a

an.

Fifth you clean it out.

Sixth you put it in the oven.

Seventh you put it on the number.

Eighth you wait and wait and wait.

Nineth you tak eit out.

Tenth you put dressing on it. Tenth you but dressing on it. Eleventh you put pineapple

The first thing you do is get the

rkey.
The second thing is you stuff it up.
The third thing is you eat it.
- Henry Smith

a Mottle

If my mom knows how to cook a turkey, first my mom will put pineapple on top of turkey. Second thin if my mom knows how to cook a turkey, my mom will stuff the turkey with the dressing. Third thing if my mom can cook a turky we will eat.

Paul Enn.

First, I will put the turkey in the oven and let it sit for 15 minutes. Second I will, take it out of the oven and put pineapples on top of the turkey. And stuff it up and put it back in-the oven for 20 more minutes. That it take it out of the oven and shake it. Last everybody will eat it all up.

- Marcia Woodley

Do you know how to cook a turkey? Do you know how to cook a turkey' First you put the turkey in the pan. Second you put the pinapples on the turkey. Next you let it sit in the oven. Last you take it out to eat. - Wislainne Augustin

How to make a Turkey. First tou get the turkey. You take the turkey out of the freezer. Then you si the turkey in the sink and you got to wash the turkey and you got to put the turkey in the pan and sit it in the oven. - Shantoria Miles

Stuff turkey with dressing. Put it in the oven. Then you take it out. Then it will Smell good. Then eat it. Then taste

other 3rd grade class from Gladevicer Elementary

First kill it. Then take the featter off

nd wash it.

Next I will cut it up and season it.

Then put it in a pan and put it in the
ven. Now let it cook 2 hours or until it
adone. After its done I will make gravy

I get the Turkey from the store. Then be home and take the Turkey out of the ag. The cook it and when it is done. I ill eat it, and it will be good. i will gave by dad my sister and mom some

My Grandma always cook "The turkey". First you get it and kill it. Then you take the feathers off. Now you set it in Water and add salt to it. Let it cook 3 hours. Then take it out of the oven. It's time to cut it and eat your dinner:

How to cook a turkey?
First - You have get a turkey the ake it home. Then get it ready. Final rou cook it for 3 hours or until done.
- Carlos

How to cook a turkey?

Go to the Winne Dixie get a turkey. Take it home and take it out of the bag. The next thing you should do wash it and dress it. When you dress it put salt and black pepper on it. Then cook it and get a piece. Now it's time to eat it and get a piece. Now it's time to eat it and get a piece. Now it's time to eat it and get a piece. Now it's time to eat it and get a piece. Now it's time to eat it and get a piece. Now it's time to eat it and get a piece. Now it's time to eat it and get a piece. Now it's time to eat it and get a piece.

How to cook a turkey? This is how to cook a turkey. First, you go to the Market and get the turkey. Then take it home. Second, when you get it home you season it. Then you add all the things that you want to put on it. Things like pineapples, and candy yams on the

Last, Then you put it in the pot an cook it. Then enjoy your thanks givin feast.

- LaKia Boatwright

How to cook a turkey
First you will go to the store to buy
the turkey.
Then you go home take the plastic

off.

Sit it in the water to get the blood off.

Next you are going to put salt, pepper, and seasoning salt. After you put
the salt pepper and seasonings you are
going to dress it then put it in the oven

5 hours. last, you will eat your turkey - Dannisha Tarver

How to cook a turkey.

First you buy it from Winn Dixie or Usave. So you can take it home.

Second after you take it home, you take it out of the bag and get ready to

COOK II.

Last, you cook the turkey by putting it in the big pan and turn the oven on. Then you can put it in the oven, theat's how to cook a turkey.

- Christopher Bell

First you have to buy the turkey from the store. It could be Winn Dixie or Usave.

Second get in your car and take it home take it out of the bag.

Last you put it in a big pan and put it in the oven, and wait to take it out. That is how to cook a turkey.

- Christopher Deosaran

Yet another 3rd grade class from Gladeview Elementary

you can win a turkey and go cook it and when you put it in the oven and when it is done put the gravy on the turkey, and I just made a tukey, and it is good to me. I'am going to eat it and I like to eat tukey, the bast purt I like to the grave. because the gravy is sweet.

- Tyrone J.

First you put it in the oven. Turn it on put some Other Food in it. Get the kids to wash their hands make them sit by the table then give them ther! Food. When they is done they to clean there plate. And I waich the kittch. and I go

play withe the kid's.

It was Thanksgiving. My mom wasick. She told me to cook a turkey and did. I started to cook the turkey a the table. I smell the turkey so l checked on the turkey it was d one side. So I turned it over and let it cook for a few minutes, I went to check on the turkey, it was finish. We did not have anything to drink so I went to the have anything to drink so I went to the store. When I came back, we started to

Mag to cook a turkey Go to the store and buy the turkey. Tike it home and put it in the store. Let it cook untry thanks gring? You cut the turkey and eat stuffing have other food beside the turkey and stuffing. Thanks gring is about love and giving. You love your family, too. Hoppy Thanks gring - Latavia Johnson.

How to cook a turkey. First I will go to the store and buy one. Next I will go to the store and buy one. Next I will go to the store and the store of the put the right ingredient's book or I can put the right ingredient's in it. I only know one thing about, a turkey. I know you have to put it in the oven. If you wan to you can put a light east to it. If the ingredient's book easy one tea spoon of Bour I will do it. If you are a little kid it would be kind of hard but, the only thing was have to do is follow directions. would be all to the state of th

Igo to the store and L buy some sea-soning and a turkey. I cut my turkey like This I cut it on the Table and I put in the oven I put my salt and my pep-per oil put my season It's finish This how I put my bea in the garbage. I will clean my house. -Jasmine Thomas

See\_ You.

Next Wear!

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NATOR/AREA FOUR

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recognition events. 25 hours per week, 206 days per year. Salary Level: 13. To apply: Complete non-instructional application at School District of PBC, Employment Placement Services, 1364 Porest Hill Blvd., Room A-115, West Palm Beach, by December 8, 1998, VP/EOE. 11/26

ASSISTANT TEACHER & TEACHER: ECMHSP is now taking applications for Teacher & Assistant Teacher positions. ECMHSP serves children 8 weeks ECMHSP ser

to 5 years in a Migrant Head setting. Qualifications bilingual, CDA & 6 mos. exp working w/infants and toddle le - HS diploma/GED acceptable - HS diploma/GED and 1 yr exp. working w/children, read & write well. Closing date: 12/11/98. Job openings at OBrien Center, 1140 NE 18th Street, Belle Glade, FL 33430.

# IMMEDIATE OPENING

responsible, reliable, patient & friendly individual

APPLY AT ANY K-COUNTRY LOCATION

CLEWISTON HEALTH CARE CENTER is seeking CNAs for all shifts for full time and part time positions. We offer free uniforms, wages, growth opportunities and a family atmosphere. New graduates are encouraged to apply. Contact Alina Miracle at 941-983-

### NOW HIRING

DELIMANAGER MUST BE CERTIFIED

FOOD TECH

Apply in person: 1201 W. Caral Street North Relle Clark

ELECTRICIAN 1/C: U.S. Sugar Corp. has an immediate opening for an Electrician 1/C. Must be able to perform the normally required duties of an Industrial Electrician 1/C. Must have elec-trician basic tools and be able to use electrical measuring instruments. Must be experienced with light voltage starters (power and control), the generation and distri-bution of electric power, the installation and repair of general lighting, and industrial automazation. Requires basic knowledge of electronic controls. Must be able to disassemble and reassemble any type of electric motor and ability to run electrical conduit and PVC to from any area. Must be familiar with the national Electrical Code require-ments for industrial applications. Requires literacy in English and high school math. Must be able to work four 10 hour days per week. and overtime, if required during the repair season, typically April-October. Must be able to work 8 hours per day on rotating shifts, 7 days per week, and overtime, if required during the harvest sea son, typically October-March. If qualified, please apply at out employment office located don W.C. Owen Avenue in Clewiston or send resume to:

U.S. Sugar Corp.
Human Resources Dept.
P.O. Box 1207
Clewiston, ■ 33440
EOE/AAP

11/26 ENTRY LEVEL ACCOUNTANT: Okeelanta Corporation has an opening for an Entry Level Professional Accountant. Minimum requirements include an Associates Degree in a Business Discipline. Previous experience and demonstrated proficiency in Lotus, Excel, Word (Power Point Lotus, Excel, Word (Power Point and other applications a plus). Must be willing and able to work overtime including evenings. We offer competitive salary and benefits packages. Qualified applicants should send their resumes to Human Resources Director, Okeelanta Corp., P.O. Box 86, 6 miles south of South Bay, South Bay, FL 33493.

INFORMATION SPECIALIST Sugar Corp. has an immedi-opening in their Research Dept. for an Information Specialist. Requires the ability to perform basic office tasks such as typing, filing, answering phones, and processing purchase requests. Requires knowledge of computer, puter, word proces adsheet, database graphics programs, and operating systems. Requires ability to orga-nize and maintain departmental nize and maintain departmentar library, and to perform searches of electronic databases. Assist in the preparation of departmental reports for electronic and printed publication. Conduct tours and provide information about depart-ment activities to victors. Must ment activities to visitors. Must have ability to organize and man-age multiple tasks, identify prob-lems and take appropriate action, meet deadlines and maintain con-fidentiality of sensitive or restricted information. Requires excellent verbal and written communica-tion skills and a neat appearance. If qualified, please apply at out employment office located don employment office located don W.C. Owen Avenue in Clewiston

> U.S. Sugar Corp Human Resources I P.O. Box 1207 Clewiston, FL 33440 EOE/AAP

11/26

INSURANCE CAREER - Ger comm. w/unlimited potent. & mgmt. opp. Ret, 401K, group ins. No exp. nec.; we will train. Est. Co., 1919. EOE. M-F. Call 561-

LIBRARY ASSOC. IV (BELLE GLADE), \$22,969, BS/BA & 6 mos. library work exp. OR 2 yrs. college-level crswrk. (must specify: 60 sem/90 qtr hrs or AS/AA). & 4 yrs. library work exp. (Call P. Lilley for info. 561-996-3453.) Appl./ res. must incl. SS#. position title, any Vet. Pref. Doc. & be reed by 5PM, 12/4/98. Palm Bch. Co. Personnel, 50 S. Military Tr. #210, WPB, FL 33415 (Fax 561-233-4604) EO/AA M/F/D/V (DEWP)

MECHANIC: Southern Gardens Citrus Processing Corp., a sub-sidiary of U.S. Sugar Corp., has an immediate opening for a mechanic. Requires at least two years of experience working in a similar position in a heavily mechanized production or manufac-turing facility. Must be familiar with basic principles of machine design, hydraulics and pneumat-ics. Requires ability to accurately diagnose and repair a variety of machines including conveyors, pumps, gear boxes, mills, masames including conveyors, pumps, gear boxes, mills, hydraulic and pneumatic sys-tems. Welding ability to prior experience in a food processing facility preferred, but not required. If qualified, send resume

U.S. Sugar Corp. Human Resources Dept P.O. Box 1207 Clewiston, FL 33440 Fax: 941-902-2889 EOÉ/AAP.

NEEDED: CHECK STATION OPERATOR for Lake Harbor Waterfowl Hunting area. Call BJ Kattel at 561-791-4052. 11/26

ED: Gatehouse positions available. \$7 "D" positions & \$8 "G" v, 800-357-0772.

# SOUTH BAY CORRECTIONAL

FACILITY is seeking: Registered Nurse (evening) - \$40K Academic Instructors - \$30K Classification Officer - \$30K PLUS BENEFITS! Fax resume to: 561-992-9551 or

Personnel Dept., 561-992-9505 EOE. M/F/H/V. 11/26

TEACHER: & ASSISTANT TEACHER: ECMHSP is now taking applications for Teacher & Assistant Teacher positions. ECMHSP serves children 8 weeks to 5 years in a Migrant Head Start setting. Qualifications: Preferred al, CDA & 6 mos. working w/infants and toddlers; acceptable - HS diploma/GED and 1 yr exp. working w/children, read & write well. Closing date: read & write well. Closing date: 12/3/98, Job openings at South Bay Center, U.S. Hwy. 27 N., South Bay. Please inquire within. An Equal Opportunity Employer. 11/26

WANTED: Psychiatric service by contract for correctional instit tion. Please contact the facility administrator at 561-924-5922, ext. 301.

# Misc. for Sale

FREEZER & END TABLES: General Electric 15.7 cu. ft. upright food freezer @ \$200. Glass/brass end table set @ \$50. Gall 992-9026 after 6PM week-days or anytime on weekends.

FULL SERVICE BEAUTY SALON EQUIPMENT for sale. Call Tuesday 8-12 or Friday 8-8, 924-7743. 12/24

LIVING ROOM SET: Sofa. loveseat & chair, end table, coffee table, table lamp & area rug Beige, mauve & blue print. \$450 OBO. Call Mayte at 993-4403 (day) or 996-4594 (eve.). 11/26

WATERBED & WASHING MACHINE ACHINE: Super-single sterbed w/headboard @ \$100. Maytag heavy duty/large capacity washer (almond) @ \$200. Call 992-9026 after 6PM weekdays or

# Mobile Homes

DOUBLEWIDE, 3/2, .25 ac nced lot, NE 27th St., very good and. \$37,800, 561-588-7682 11/26

# LEGAL NOTICES

The School District of Palm Beach Couproceeding with the planned demolition mer Belle Glade Elementary School loc and West Canal Streets, Northwest. De scheduled to occur in December, 1998. Ple our Department of Planning and Real Est 434-8020 if you have any questions.

Published: The Sun, Novem Legal No. 98-156

# Pets & Supplies

spayed and loves kids. No calls free to good home. AKC, 5 yrs. old.

# Lots for Rent

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# **Apartments**

# Apartments For Rent

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# Rooms for Rent

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The Sun

2ND STREET, Belle Glade, 7AM, Saturday. Cellular phones, golf clubs, small applihones, golf clubs, small ances, etc. All priced to sell f

582 SE 6TH DRIVE. Belle Glade Behind U-Save. Fri., 2-5:30 & Sat., 7-?. 11/26

1649 NE AVENUE H. Belle Glade. Garage sale, almost everything Furniture, appliances. moving, Furniture, applia Nov. 28, 7AM til ?. 11/26

# Financial Services

NEED CASH? I buy old coins, guns, and pocket watches. Call 561-996-9400. tfn



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GLORIA W. MOONEY, LUTCF Agent

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3019 State Road 15 Belle Glade, Florida 33430



JIM DOUGLAS Loan Officer

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